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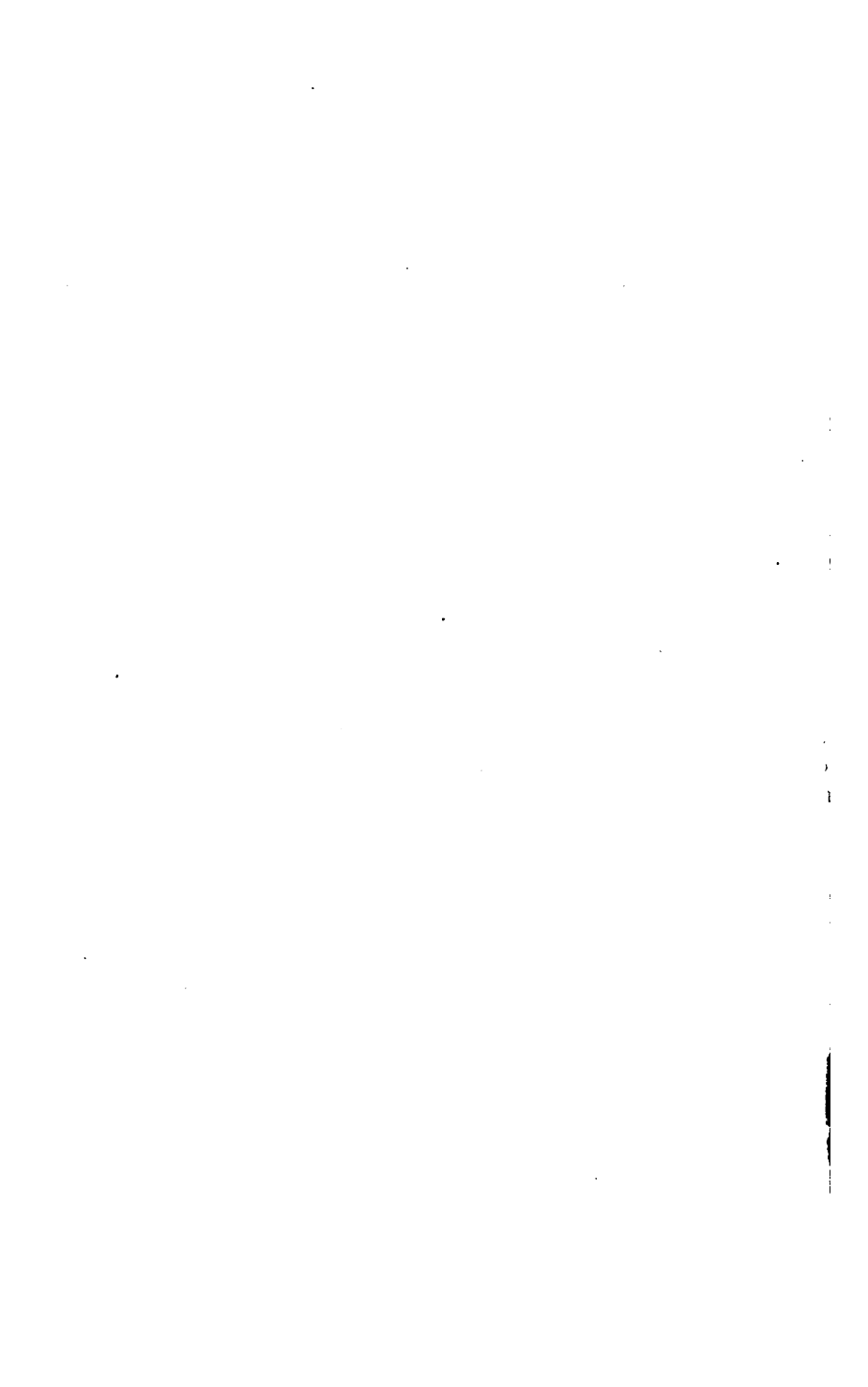
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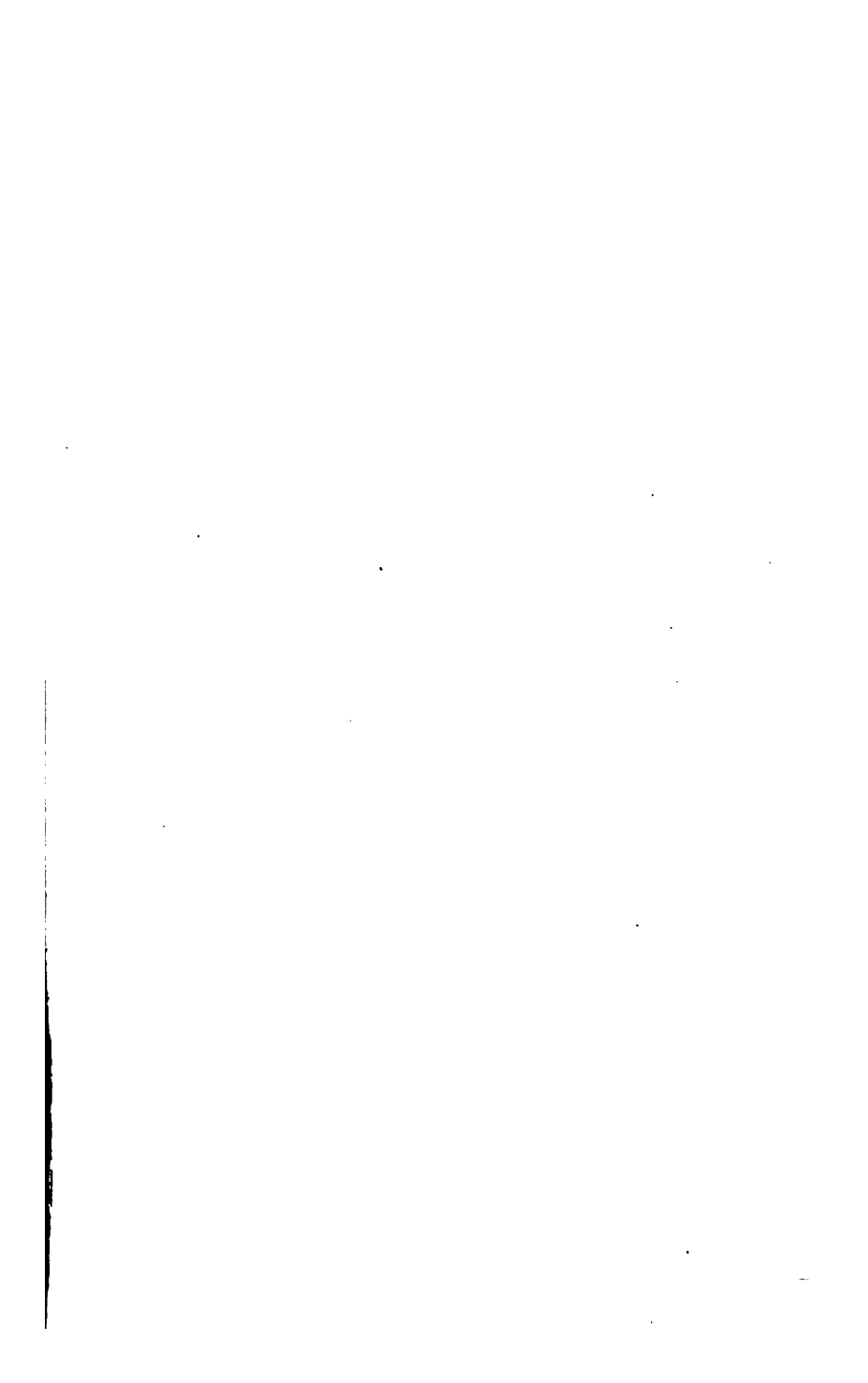
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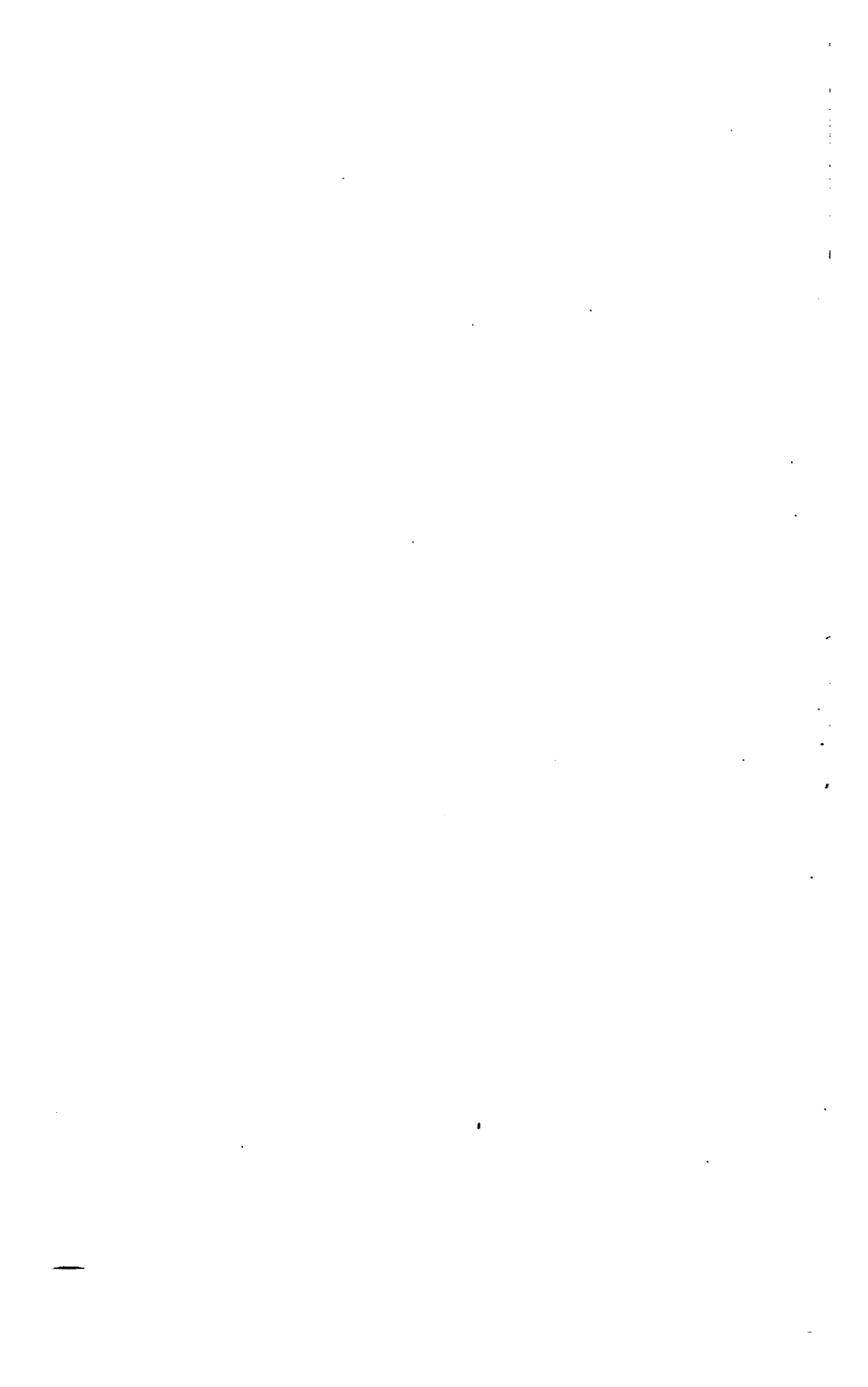




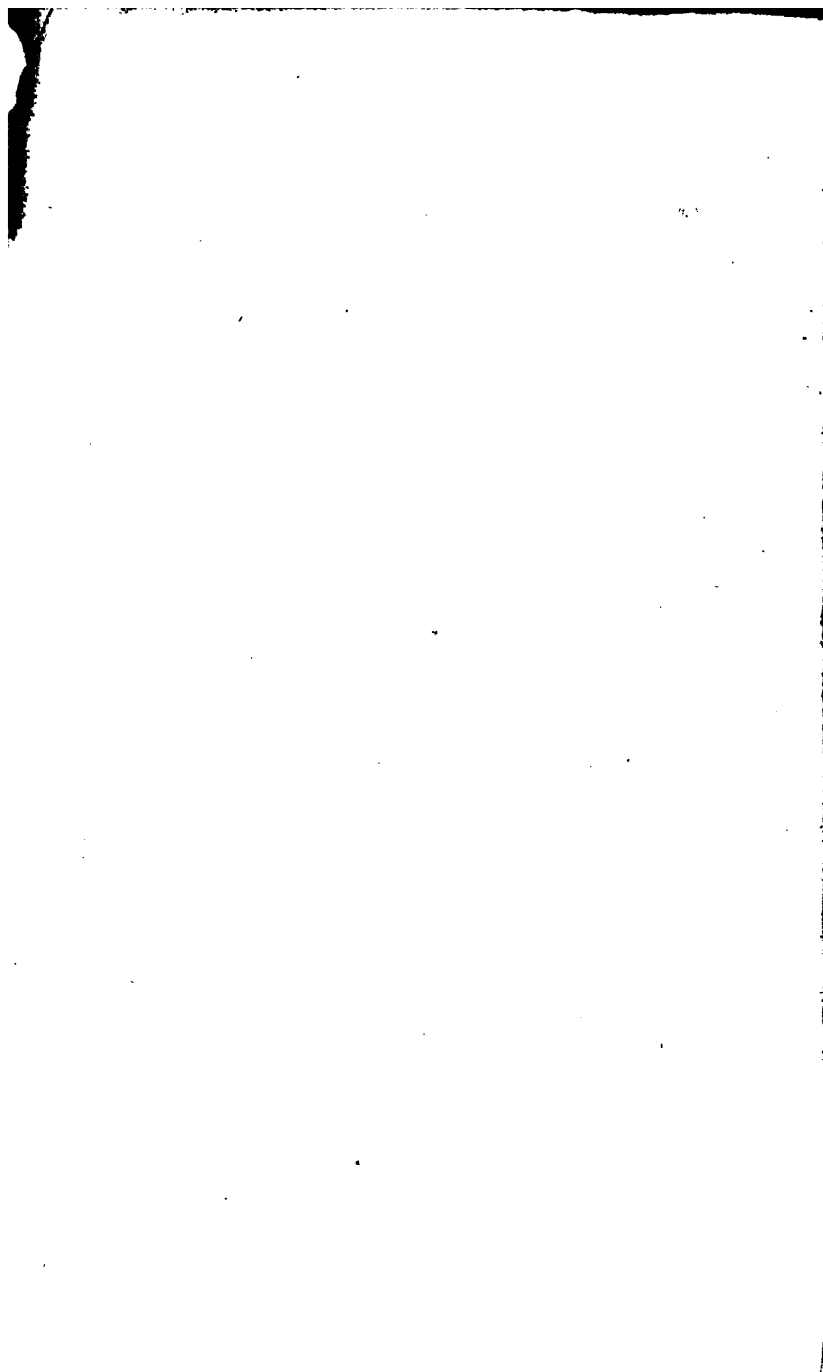


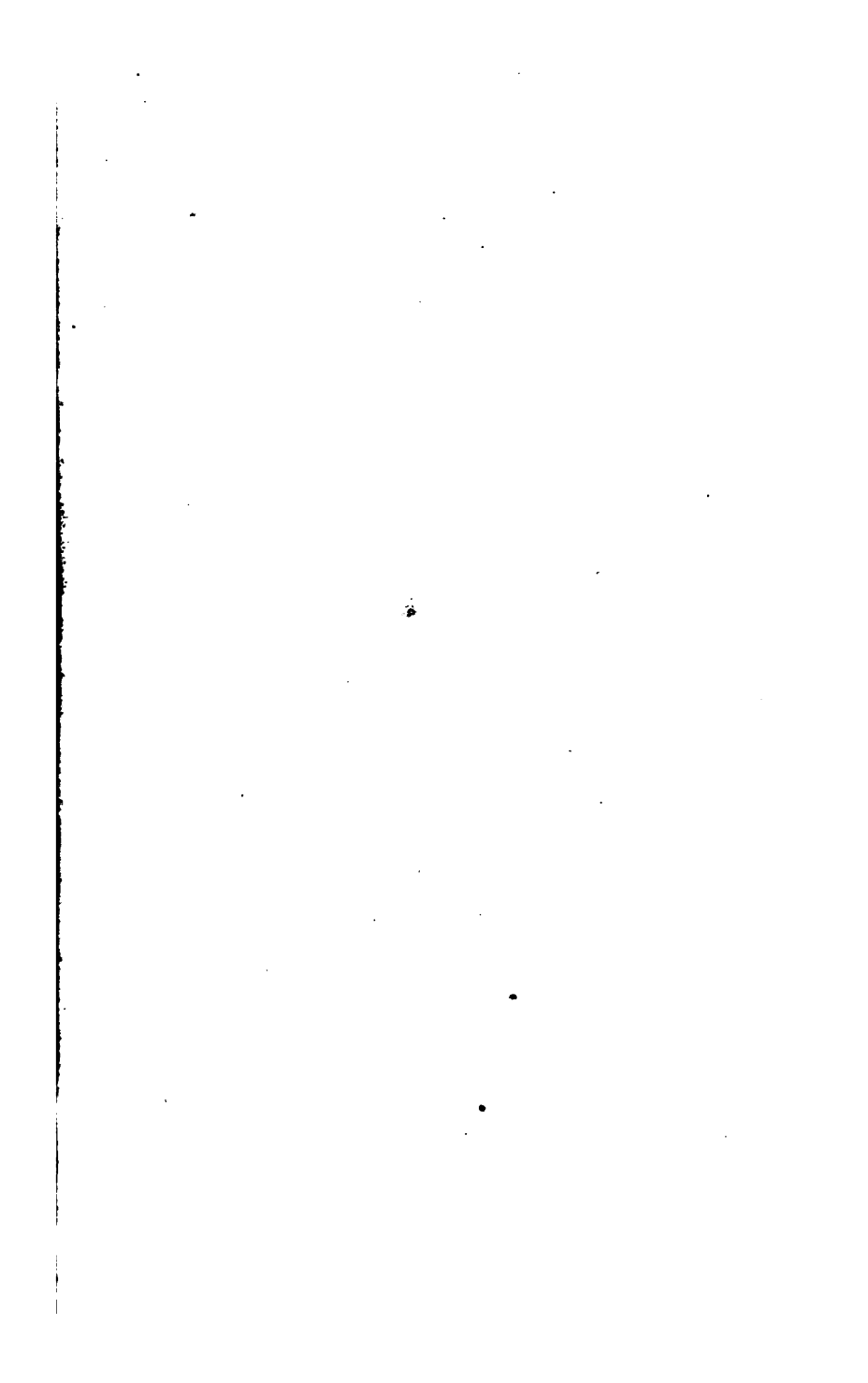


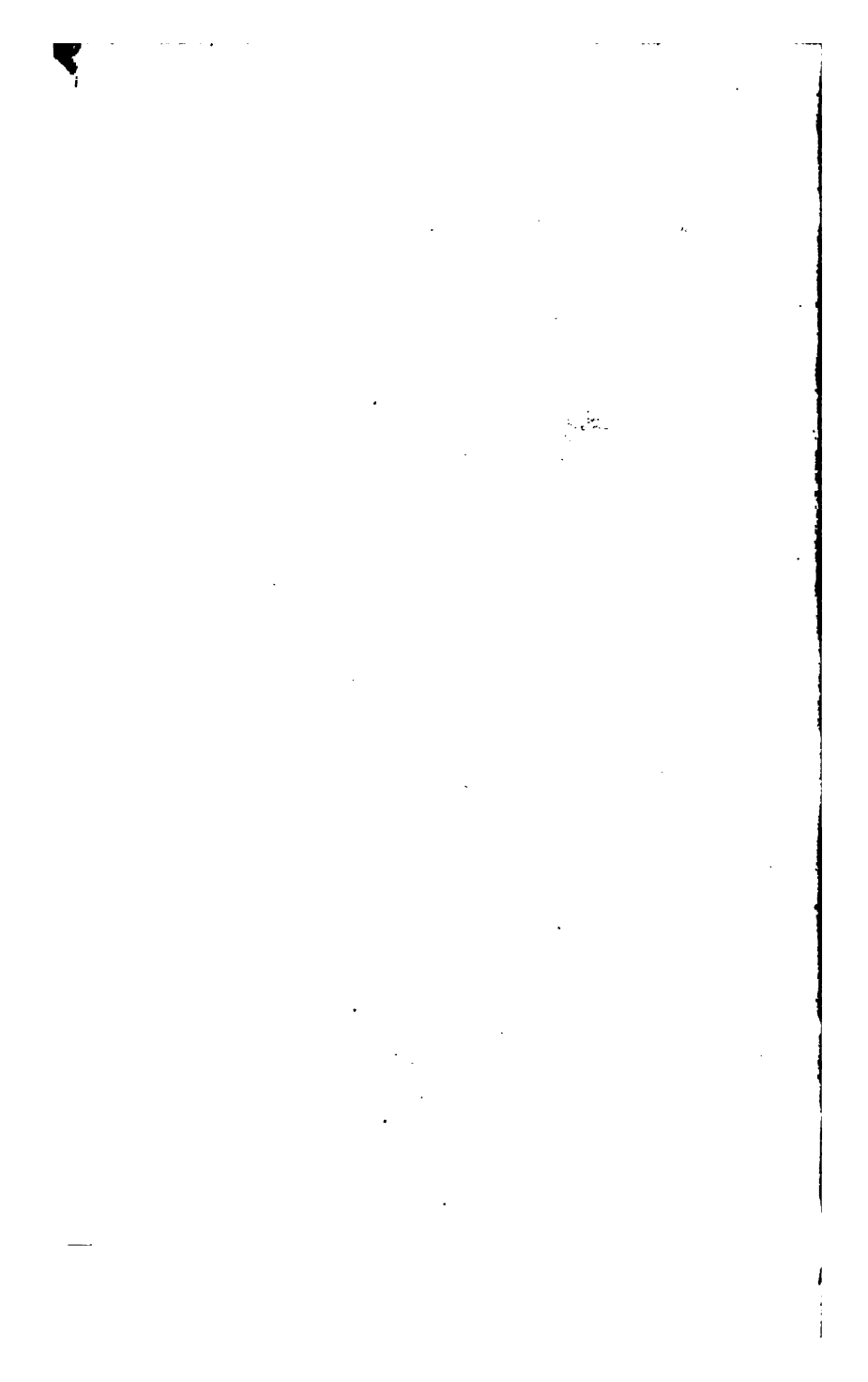


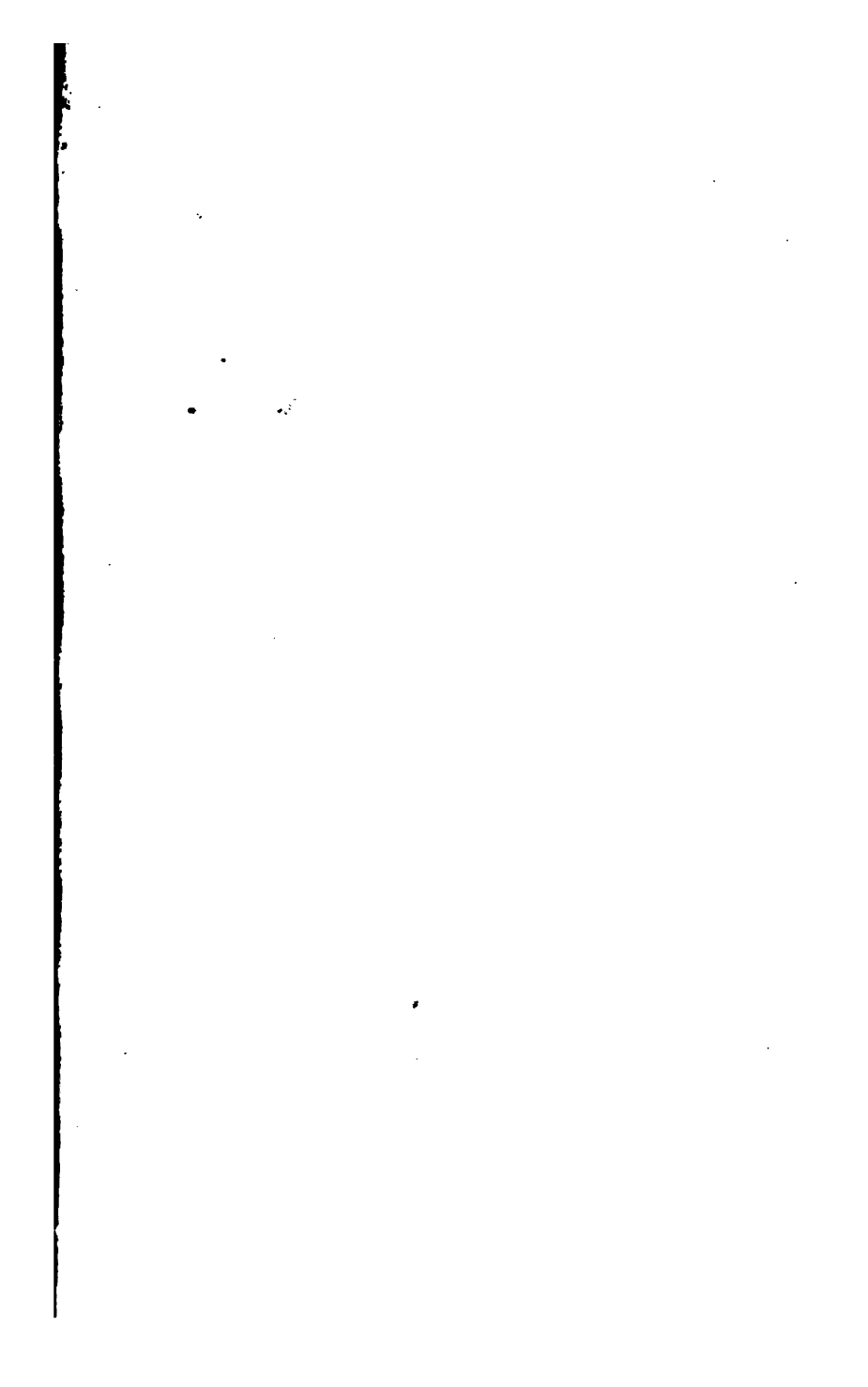


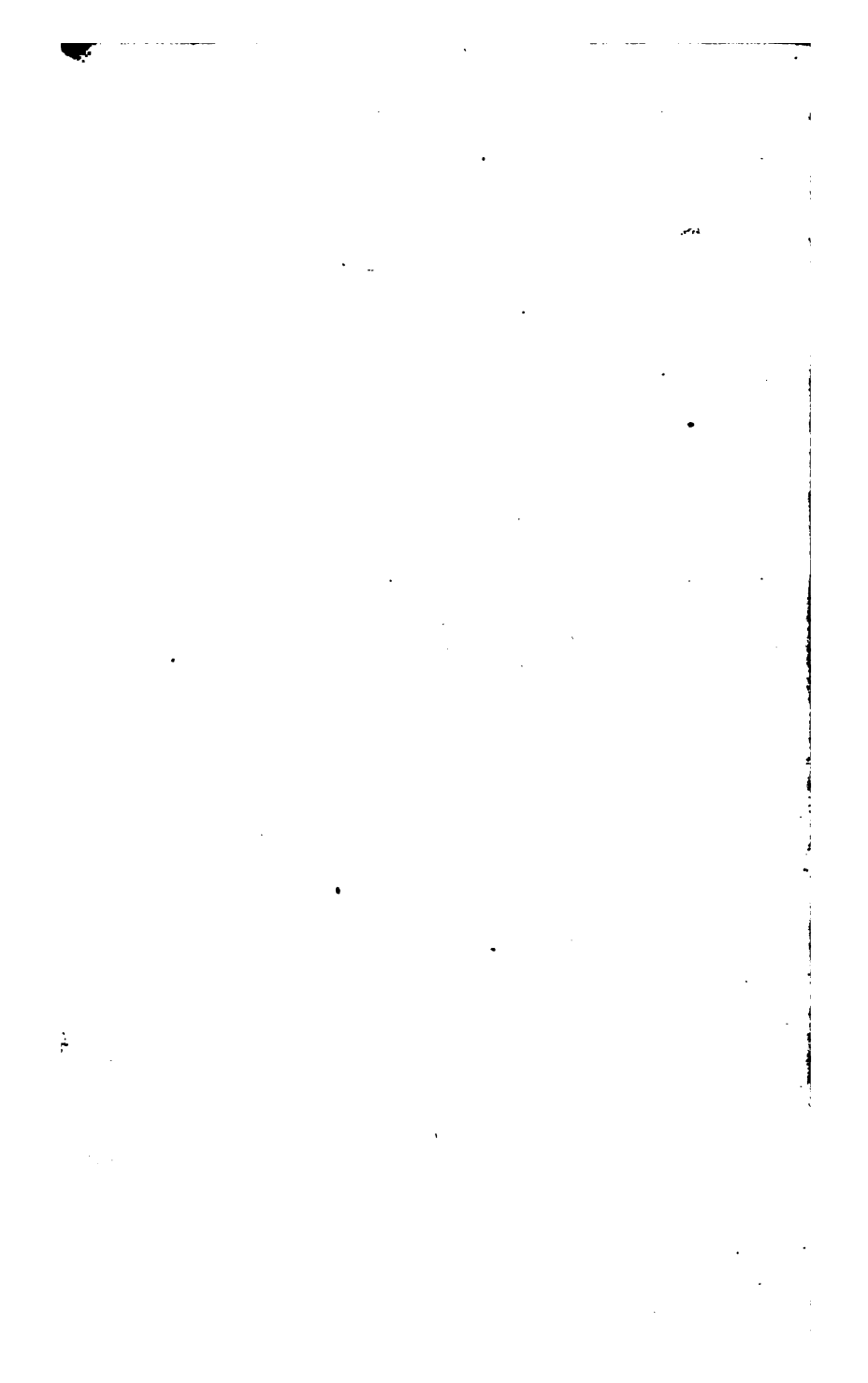
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The COMPLEAT  
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O R,  
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Containing,  
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stalment at *Windsor*, the *Lord Mayor's Table*, and  
other Hall Dinners in the City of *London*; with  
a *Fish Table*, &c.

---

By CHARLES CARTER,  
Lately Cook to his Grace the Duke of *Argyle*, the Earl of  
*Pontefract*, the Lord *Cornwallis*, &c.

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*To which is added by way of Appendix,*  
Near Two Hundred of the most approv'd Receipts in Physick  
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THE COLLECTION OF A NOBLE LADY DECEASED.

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---

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# THE PREFACE.

**T**HE *Art and Mystery of COOKERY* having been, as it were *Hereditary*, descending to me from my Father, who was excellent in his Profession, having extracted the Quintessence of the Art from a long Race of Prodecessors, all of them practical Cooks of some Eminence; and besides these Advantages, I having had Opportunities of serving several noble Personages both at home and abroad; as his Grace the Duke of Argyle, the noble Lords the Earl of Pontefract, Lempster, Cornwallis, and other noble Peers; and also the Honourable General Wood in Flanders; the Lord Whitworth in several Embassies to Berlin, the Hague, &c. Esquire Poley, to the Illustrious House of Hanover, and General Wade in Spain and Portugal, in the Year 1710. These have given me Opportunities, nor have I been wanting to my self in laying hold of them, to furnish my self with whatsoever Improvements were to be made from the various Practices of other Nations, and if any were to be met with worth regard, to adapt them to my own.

Having thus by long Practice and Application, qualify'd my self for my Profession, I at length determined no longer obstinately to refuse complying with the frequent Urgencies of several of my Acquaintance, but to communicate those Improvements I have made in the Art for the Assistance of those of my Brethren

who have wanted many of my Advantages and Experience, and likewise for the Publick Good.

Nor will it, in my Opinion, be any diminution or lessening of the Value and Esteem of such of my Brethren who are thorough bred and accomplish'd Cooks, if Gentlemen be made acquainted with some of the stated Rules of the Art. They would not then so much depend upon the unartful Management of a Tavern-bred Dabbler in the Mystery of Cookery, who by a sullen Reservedness often conceals his Ignorance.

Tho' I would not too highly applaud my own Performances, nor unjustly decry that of others; yet I may justly venture to say, that I have not only given intire Satisfaction to those noble Masters before mentioned, but also what I have publish'd, are almost the only Books, or but one or two excepted, which of late Years have come into the World, that have been the Result of the Author's own Practice and Experience: For tho' very few eminent practical Cooks have ever car'd to publish what they knew of the Art, yet some have been prevail'd upon for a small Premium from a Bookseller to lend their Names to Performances in this Art unworthy their owning.

But to insist no longer on these Matters, I shall now apply my self to give some Account of what may be expected from these Sheets.

I have here, besides some hundred choice Receipts, and especially of Soups and Fish, presented the World with 49 Copper Plates, which I persuade my self will be singularly useful in that they exhibit at one View all that is necessary for furnishing elegantly a Gentleman's Table.

By the Assistance of these Plates a Gentleman may be enabled at one View to chuse what Service he likes best upon any particular Occasion, and he will find a Bill of Fare ready settled to his Hand upon all the Varieties that may occur thro' every Stage of Life and Advance of his Fortune, upon such Days as shall

## The PREFACE.

*be remarkable, and which he shall desire to distinguish upon any joyful Occurrences.*

*These are methodically dispos'd according to the various Months in the Year; not only for one, but several Courses, and to 7 or 9 Dishes of an oval Table with all manner of Varieties in Season; together with Pottages and Dishes for the Side-board, the Names of every Dish being engraven within its particular Circle.*

*All is perform'd in so exact and regular a Manner, that a Method is pointed out for ordering an Entertainment in the most elegant Way; that there is no danger of mistaking, nor any need for other Direction or Assistance.*

*As Plates 1, 2 are an Oval Table for January of 5 Dishes and 2 Courses; Plates 3, 4 for February of 5 Dishes and 2 Courses; Plates 5, 6 for March, of the same; Plates 7, 8 for April; 9, 10 for May; 11, 12 for June; 13, 14 for July; 15, 16 for August; 17, 18 for September; 19, 20 for October; 21, 22 for November; 23, 24 for December.*

*Plates 25, 26, 27, 28 are an Oval Table for 7 Dishes and 4 Courses; 29, 30, 31, 32 Tables for 9 Dishes and 2 Courses; Plate 33 for 4 Dishes and 4 Courses; Plates 35, 36 for 2 Dishes and 3 Courses; Plates 37, 38 for 3 Dishes and 3 Courses; Plates 39, 40, 41 for 2 Dishes and 4 Courses; Plate 42 is for March, April and May for 17 Dishes. Plate 43 for June, July and August, for 17 Dishes; Plate 44 for September, October and November, the like Number; and Plate 45 for December, January and February, the like Number; 46 is a long Table of all Sorts of Fish; 47 is the Form of a Lord Mayor's Table furnished; and 48 the Form of the furnishing Tables at the Halls in the City of London: Plate 49 represents the Table for the Ladies in the Form of an Horse-shoe at an Instalment Dinner at Windsor.*

*The Design of this Piece is rather to promote good*  
*Housewifery*

*Houſewifery than Luxury, not ſo much to prompt to Epicuriſm, and gratifying capricious and fantaſtical Palates, as to inſtruct how to order thoſe Proviſions our Iſland is furniſhed with, in a wholeſome, natural, decent, nay, and elegant Manner, yet not in ſo rude and homely one, but that they may be beſitting the Table of a Nobleman or a Prince: to order them ſo that they may delight the Eye, and gratify a reaſonable Palate as well as ſatisfy the Appetite, and conduce to Health at the ſame time that they do to the Nouriſhment of the Body.*

*It gives not Directions ſo much for Foreign Diſhes, but thoſe we have at home; and indeed, we have no need of them, nor their Methods of Cookery, whoſe Scarcity of what we enjoy, obliges them to make a Vertue of Neceſſity, and to endeavour to ſupply by Art, what is deny'd them by Nature.*

*Our Iſland is bleſt with an uncommon Plenty and Variety of moſt, nay, I may venture to ſay all the ſubſtantial Neceſſaries of Life; the produce both of the Land and Sea, whether Fleſh, Fowl or Fiſh, and alſo Fruits, edible Roots, Plants and Herbs, the Product of our Fields, Meadows, Orchards and Gardens, in ſuch Plenty that ſcarce any of our neighbouring Nations can boaſt the like; for Fleſh, as Beef, Mutton, Veal, Lamb, Pork, Bacon, &c. what Market in Europe, nay in the World, can ſhew the like, as Leadenhall? which is but one of the many that ſupply the ſingle City of London, and they not much inferior, even to the Surprize of Foreigners; and as for Fowls we have no Scarcity, either tame or wild; as for Fiſh, the Seas that ſurround Great Britain, and the innumerable Rivers that water the Inland Parts, ſufficiently ſupply us with that: witneſs Billingsgate, Fiſhſtreet-Hill, and many Fiſh-mongers in all our Markets, and interſpers'd thro' the City, that ſcarce a Capital Street is without: As for Fruits, Herbs, edible Roots and Flowers, Stocks Market,*

Market, Covent Garden, and many others, are sufficient Demonstrations of our Superabundance : So that it may justly be said of Great Britain as of the Land of Canaan, that it is a Land flowing with Milk and Honey.

Being thus liberally provided by Nature, our Design is to instruct how this Liberality may be ordered and prepared in the best manner, so as to be wholesome to the Body and grateful to the Palate, without being unreasonably chargeable to the Pocket, and not in a rude unpolish'd manner, but so decent and elegant, as may become the Grandeur of the greatest Nobleman, or Magnificence of the greatest Monarch.

Some of our Nobility and Gentry have been too much attach'd to French Customs and French Cookery, so that they have not thought themselves capable of being well serv'd, unless they sent for a Cook from a Foreign Country, who, indeed by the Poverty of his Country (compar'd with our own) and the flippancy Humour of its Inhabitants, whose Gouffs are continually changing, is constrain'd to rack his Invention to disguise Nature and lose it in Art, rather to puzzle than please the Palate.

Indeed, I know no reason that we in the midst of our abundant Variety, should so far ape any of our indigent Neighbours, as to dress our more delicious Fare after the Humour of the (perhaps vitiated) Palates of some great Personages or noted Epicures of France, as a la Dauphine, a la Maintenon, a la Sante Menchout, a la Mentizeur, &c. as if English Palates were not as nice Judges of good Eating as French ones.

But not to dwell longer on this Subject, I must acquaint the Reader, that what follows by way of Appendix, is not the Performance of the said celebrated Author, but is added by a judicious Hand, from the Improvements made by the most experienced Persons

## viii The PREFACE.

*Persons in the several Branches of Housewifery there treated on, and many of the Recipe's are from the Collection of a noble Lady, deceased, to whom the World is very much obliged.*

*By the Assistance of this Appendix, a Mistress of a House or House-keeper will be enabled to furnish not only a good Pantry, but a well-stored Cellar with good English Wines and potable Liquors of our own Growth and Production, not inferior to those of France, Spain, or Portugal, in Goodness and Agreeableness to English Constitutions, but vastly inferior in Price, which will be always at hand, either to refresh or repair languid and exhausted Spirits; to entertain Friends; and also to store the Closet with refreshing Cordials proper upon any Emergency, either to preserve Health or to restore it.*

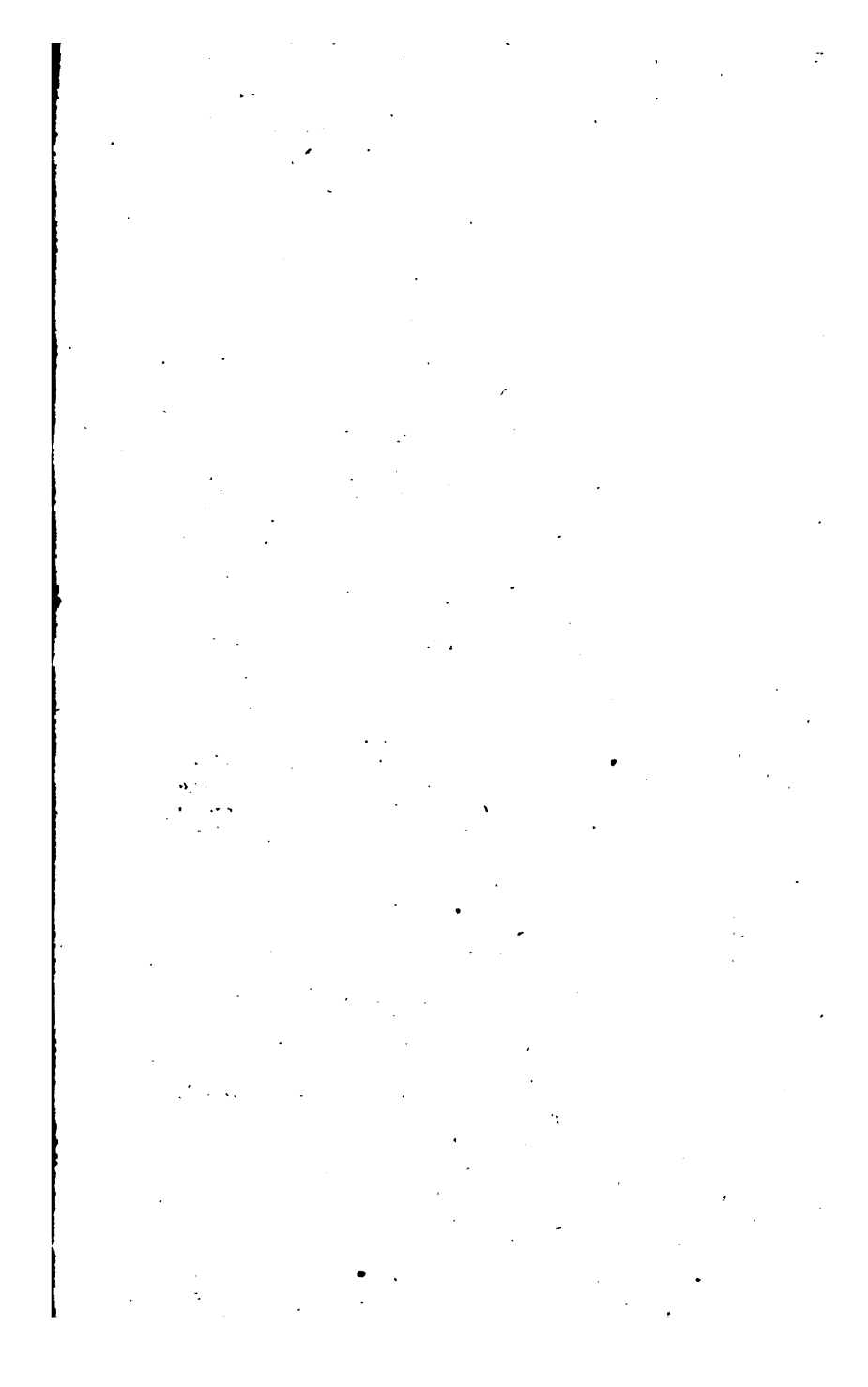
*Nor are there wanting Cosmeticks for the helping, preserving and recovering the Complexions of the Fair Sex. For these and the Physical Receipts we are beholding to the Manuscript of a noble and generous spirited Lady deceased, to whom we and Mankind are indebted for her rich Collection of excellent Receipts in all the several Branches in the Appendix, never before made publick.*

*And as to the Physical Part, that will put the Mother of a Family into a Capacity to administer to themselves, their Children or their Servants, labouring under any of the Aches, Pains, Sores, or any of the many Maladies therein mentioned, which often happen in a Family, without the Trouble of sending or going to Physician, Apothecary, or Surgeon, which to many Families in the Countries is frequently very troublesome as well as chargeable, by reason of their great distance from them.*

*And also those generously-dispos'd Gentlemen that are charitably dispos'd to be serviceable to their poor and afflicted Neighbours, will by the Perusal of this Book, be instructed how to exert their Beneficence, without greatly burdening their Purse, or fatiguing their Persons. The Recipe's being generally such as are cheap, easily procured, and as easily prepared; and they will thereby obtain not only a good Name (which the Wiseman says, is rather to be chosen than precious Ointment) but merit the Thanks, good Wishes and Prayers of their poor afflicted Neighbours to whom their generous Assistance shall afford Relief.*

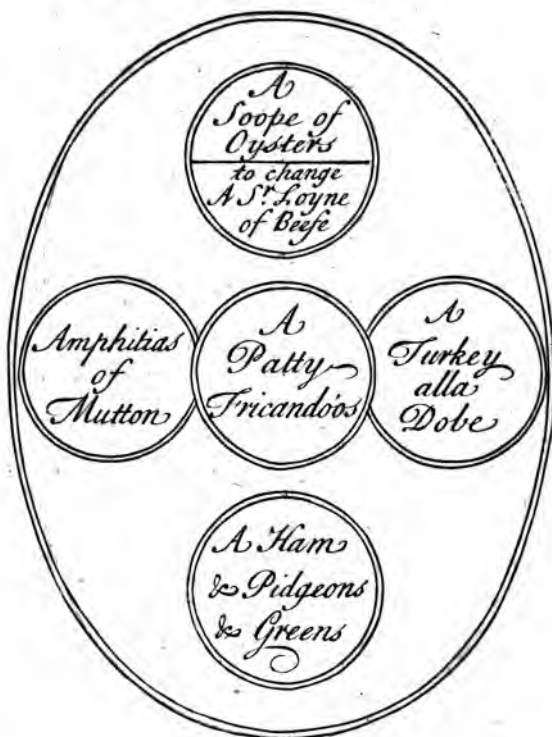
*Whoever shall make use of this, will find the Particulars worth their Notice, and the Produce worth their Pains; and that the Success will not fail their Expectation, and so answer the End and Aim of the generous and charitable Persons who shall administer, and the Editor, who is a Well-wisher to Mankind in general.*



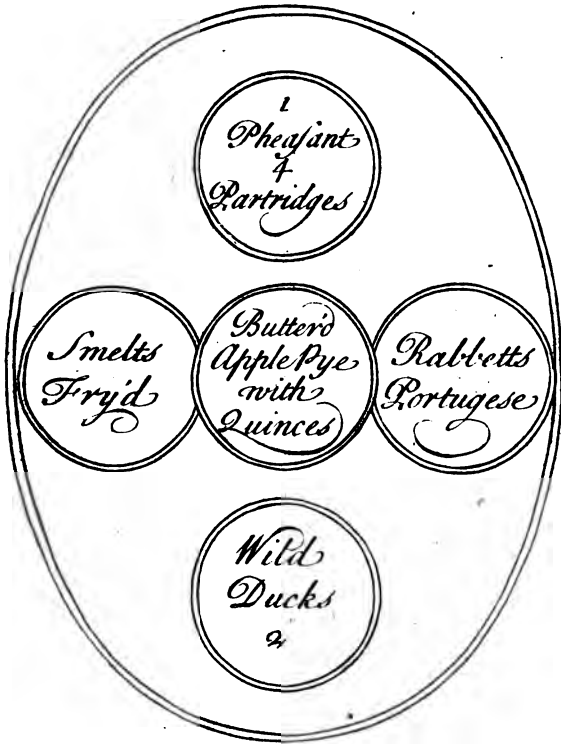


<sup>L</sup>  
JANUARY.

*First Course*



## Second Course





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THE  
ROYAL  
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VOL. LXXV. PART 1.  
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ANTHROPOLOGICAL  
INSTITUTE

VOL. LXXV. PART 2.  
1945.

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## FEBRUARY.

*First Course*

*A*  
*Water Souche*  
*to change*  
*A Chine of Mut-*  
*ton Roft.*

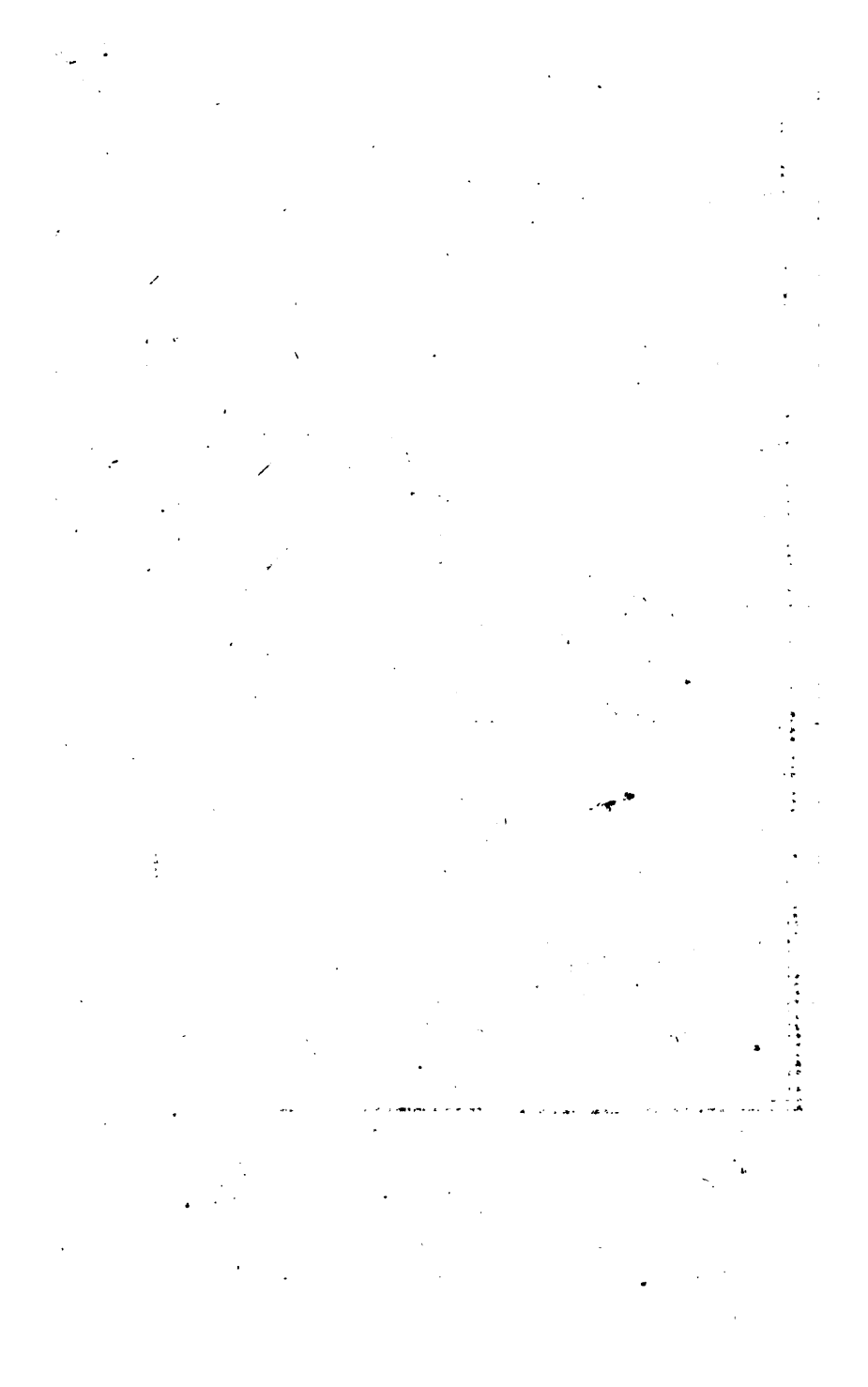
*A*  
*Calves Head*  
*Hashid and*  
*Grild*

*A*  
*Patty of*  
*Chickens*

*A*  
*Goofe Boyld*  
*with*  
*Greens*

*Carpas*  
*Stued*

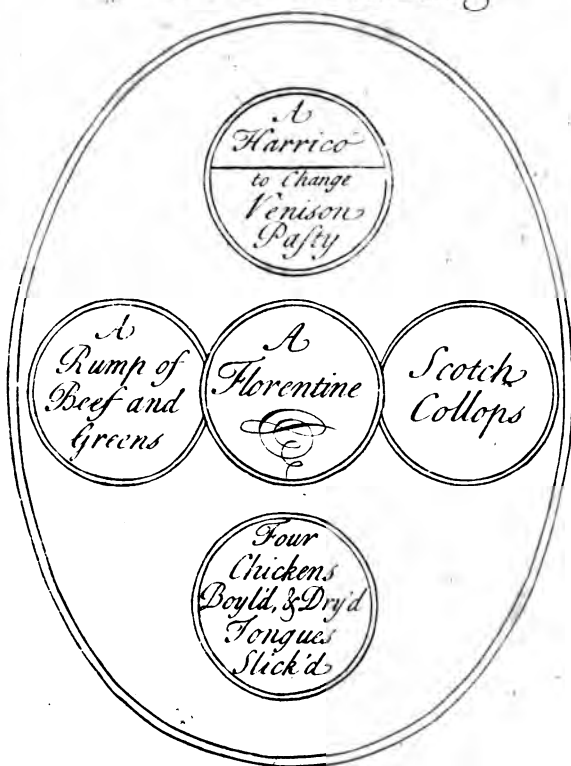
*Second Course*







## MARCH.

*First Course*

## Second Course

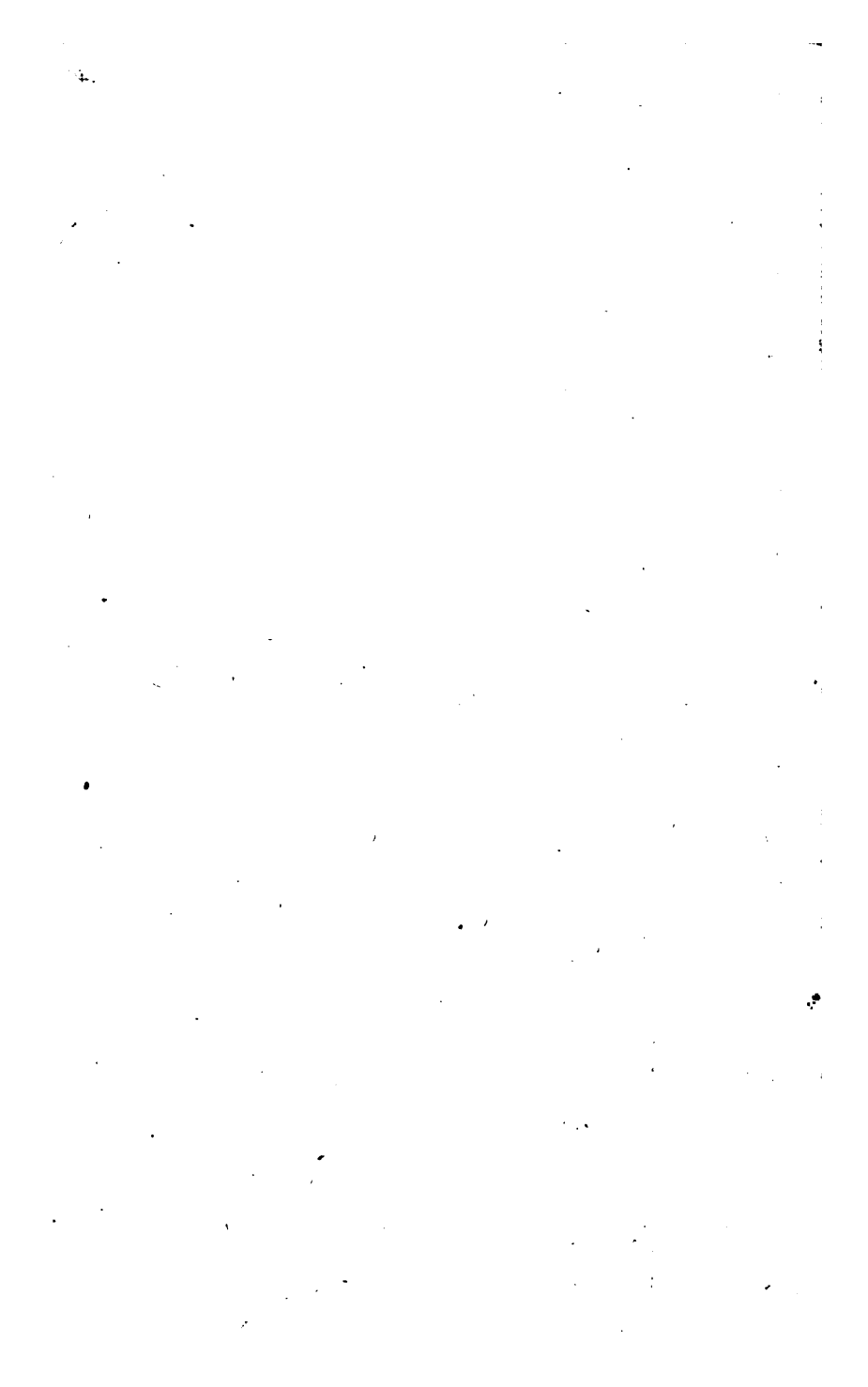
Three  
Ducklins

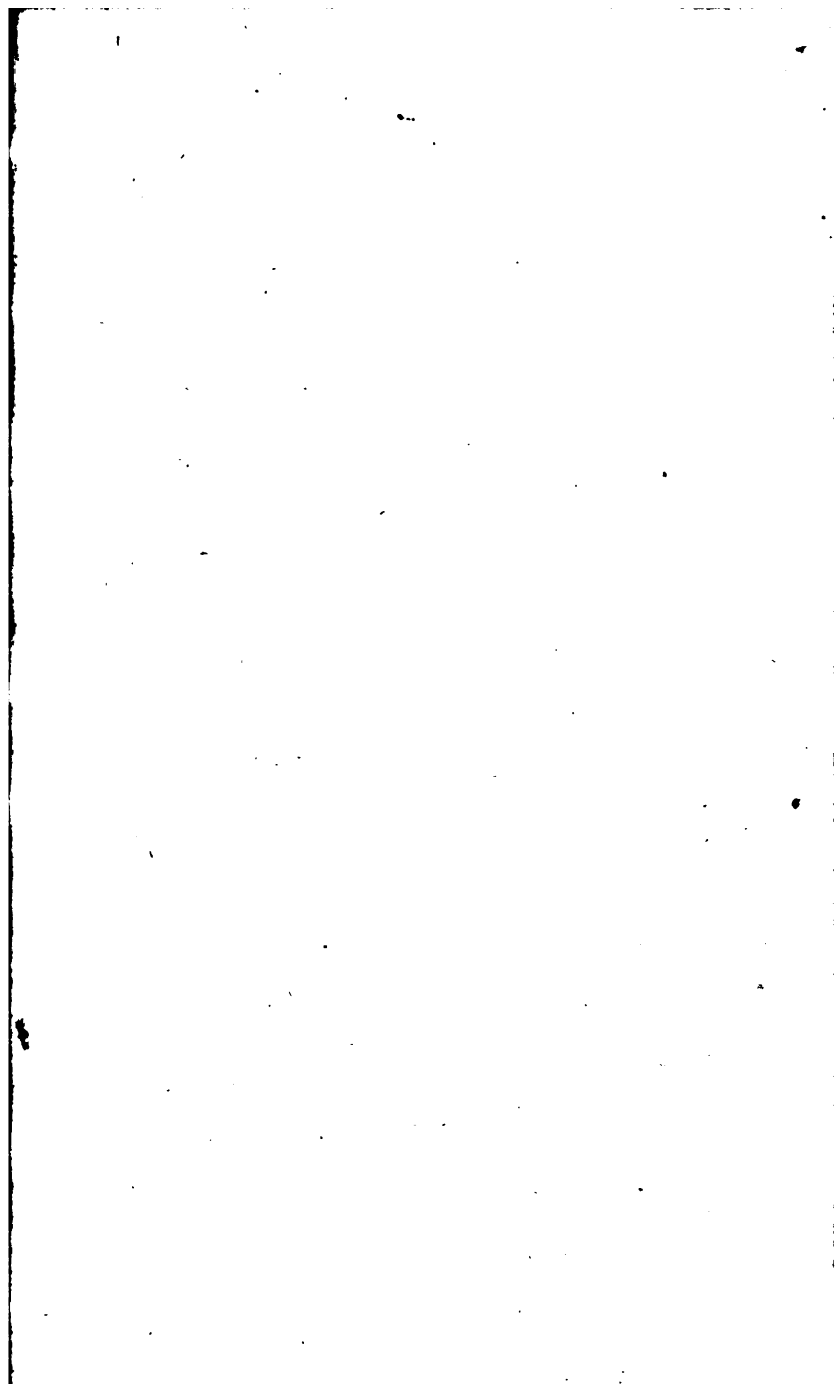
Roast  
Sweetbreads

A  
Ratified  
Tort

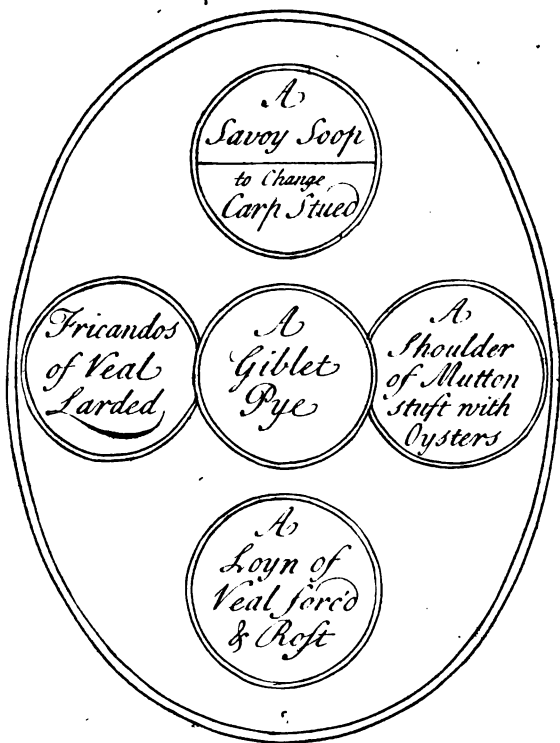
Else  
Roasted

Five  
Geese





## A P R I L.

*First Course*

8  
Second Course

A Kare  
& Rabbetts  
Larded

Lambstones  
Fry'd

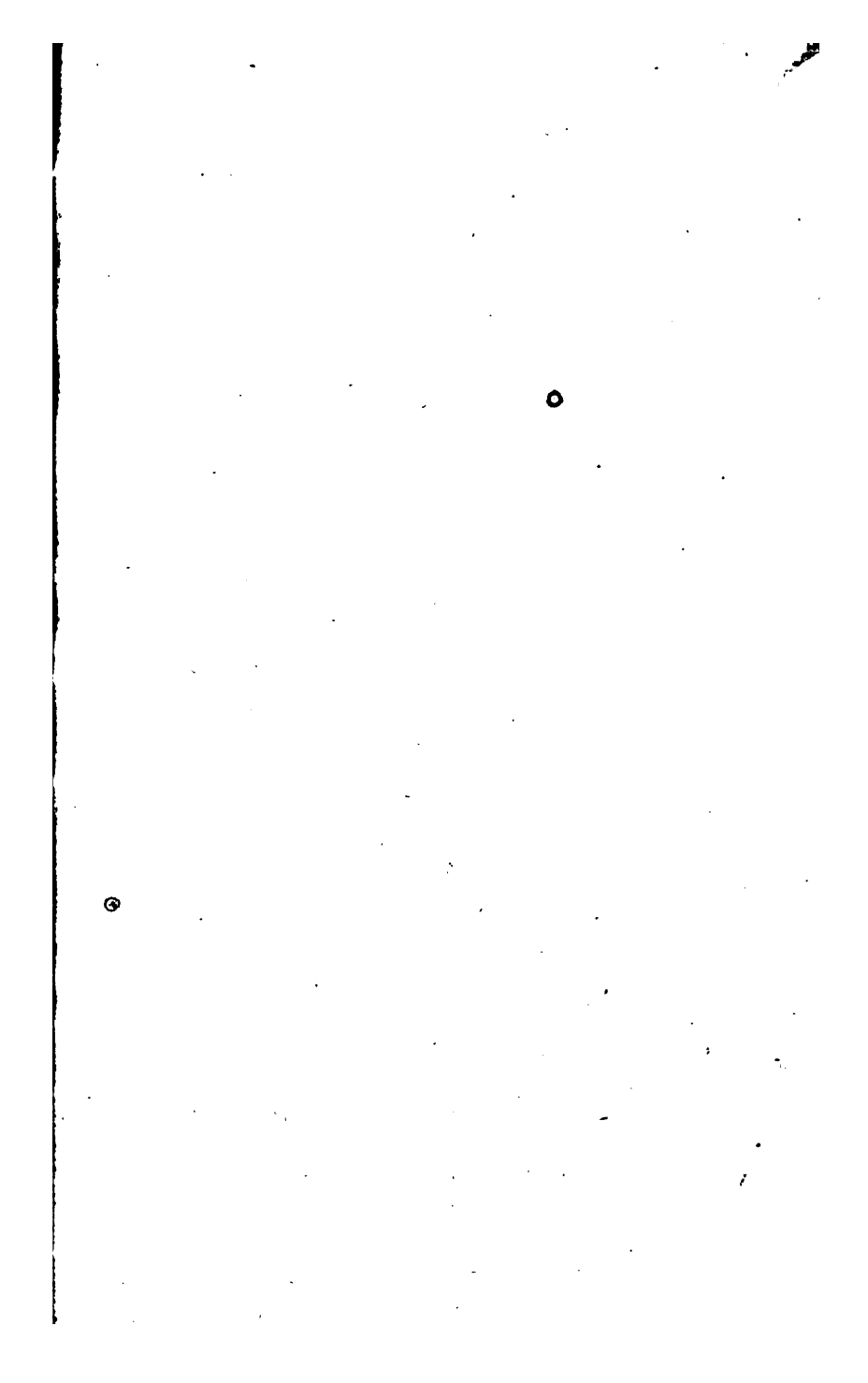
Tamering  
Tart

Loysters  
forc'd w  
Butter'd

Four  
Chickens  
two  
Larded







M A Y.

*First Course*

*A*  
*Melott Soup*  
*to change*  
*A Chine of*  
*Veal Roft*

*A*  
*Pike*  
*Roft*

*A*  
*Patty of*  
*Pidgeons*  
*Royal*

*Lambs*  
*Head*  
*Hafid and*  
*Grillid*

*A*  
*Tongue &*  
*Udder and*  
*Greens*

## Second Course

Turkey  
Rolls  
6.

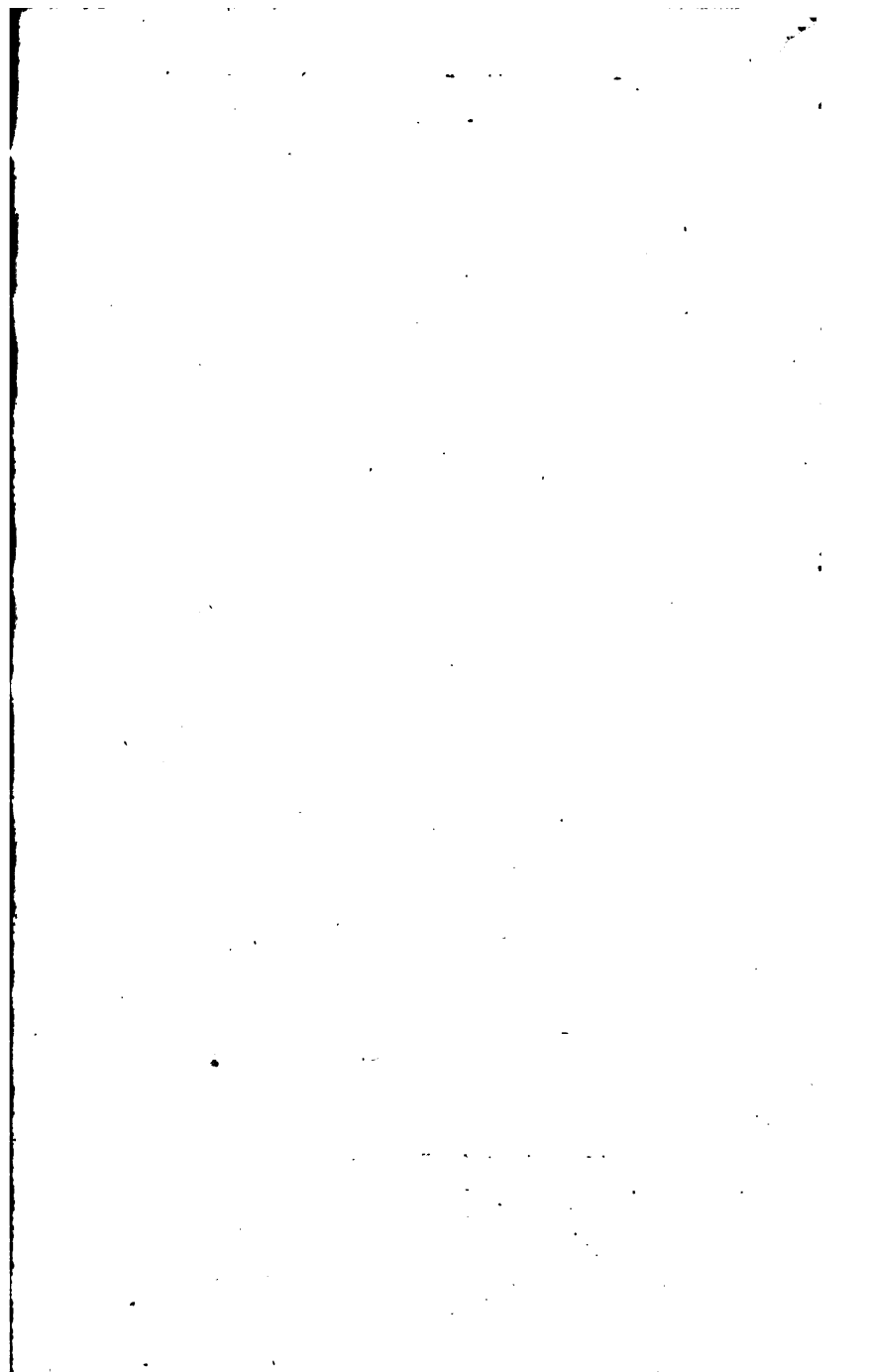
Roast  
Lobsters

A  
Green  
Apricock  
Sart

Artichock  
(bottoms  
with  
cream

Virgin  
Pulletts  
forc'd and  
Roast





JUNE.

*First Course*

*Crimp  
Cod*

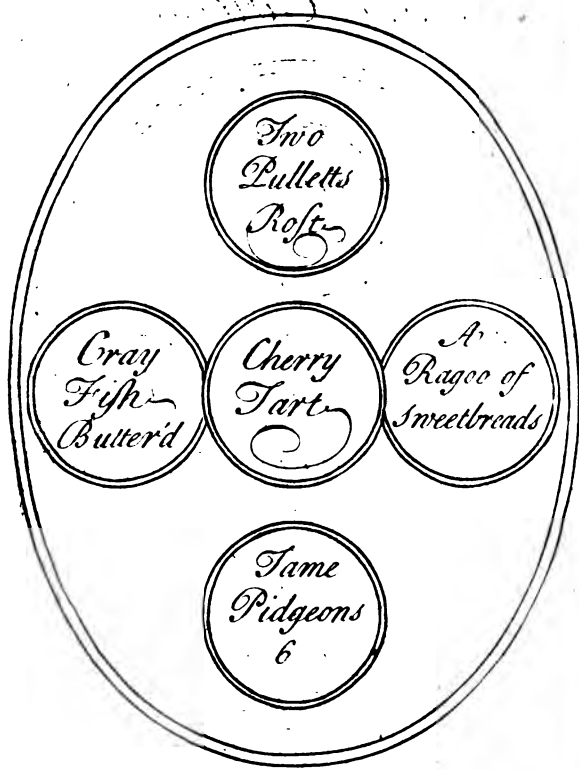
*A  
Phillett  
of Veal  
Roast and  
Stuft*

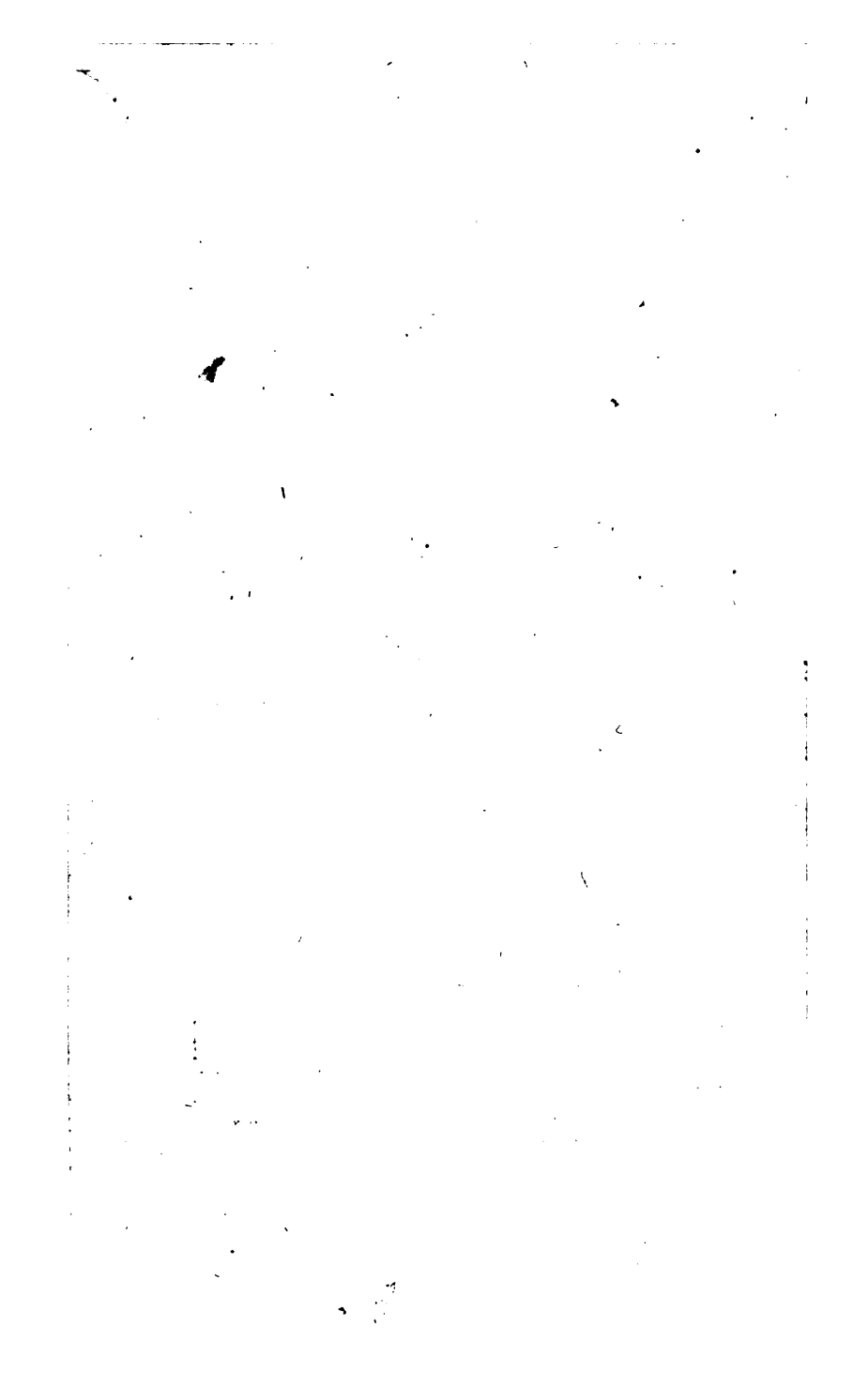
*A  
Pease  
Soup*

*A  
Pudding  
of  
Currans*

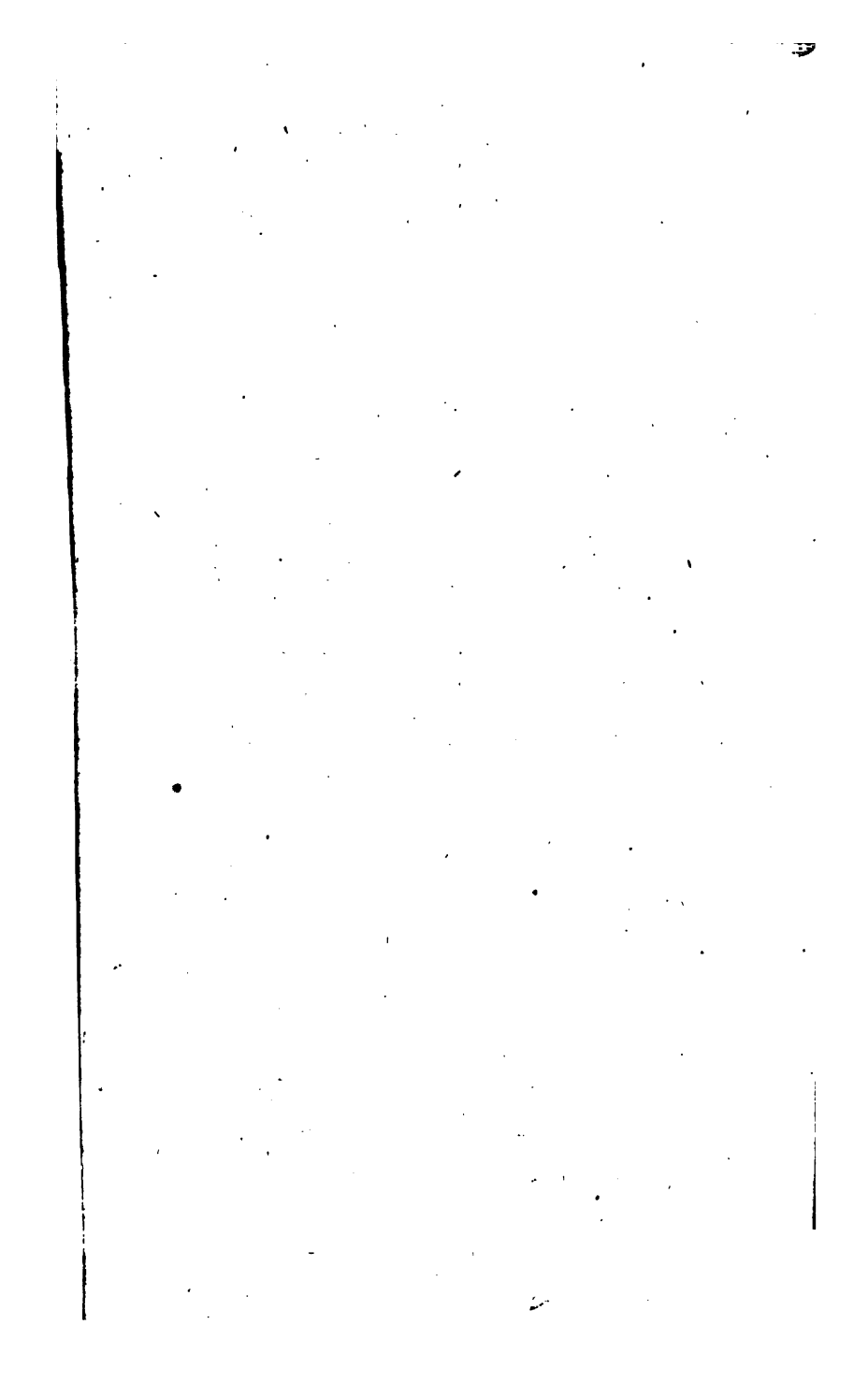
*A  
Turbett*

## Second Course









JULY.

*First Course*

*A  
Carp Soup  
to Change  
Roast Beef*

*4  
Chickens  
and  
Coleslaw*

*A  
Rabbit  
Pie*

*Venison  
Collops  
and  
Cutlets*

*Beans  
and Bacon  
or  
Mackerel*

## Second Course

Reens  
and  
Ruffs  
12

Souet  
Mulletts

Codling  
Tart  
Creamid

Pease  
Francoise

Flacking  
Ducks





## AUGUST.

*First Course*

*A*  
*Rice Soup*  
*to change*  
*A Furbett*

*Rost*  
*Mutton*  
*Stued*  
*Cucumbers*

*A*  
*Lamb*  
*Pye*

*A*  
*Leg of*  
*Veal and*  
*Beacon*

*A*  
*Hamm*  
*and*  
*Chickens*

## *Second Course*

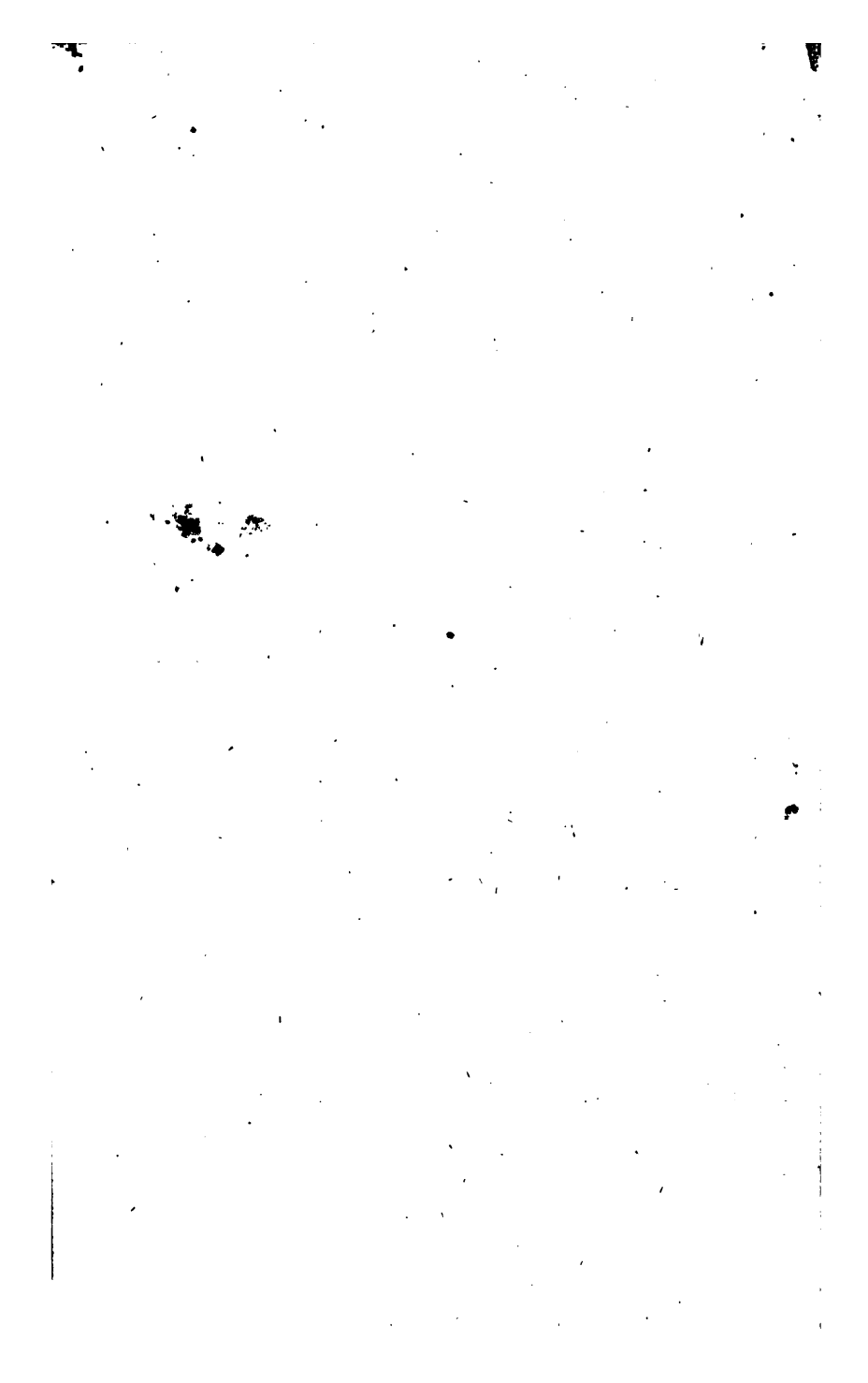
*Two  
Turkeys  
Roast: one  
Larded*

*Fry'd  
Artichocks*

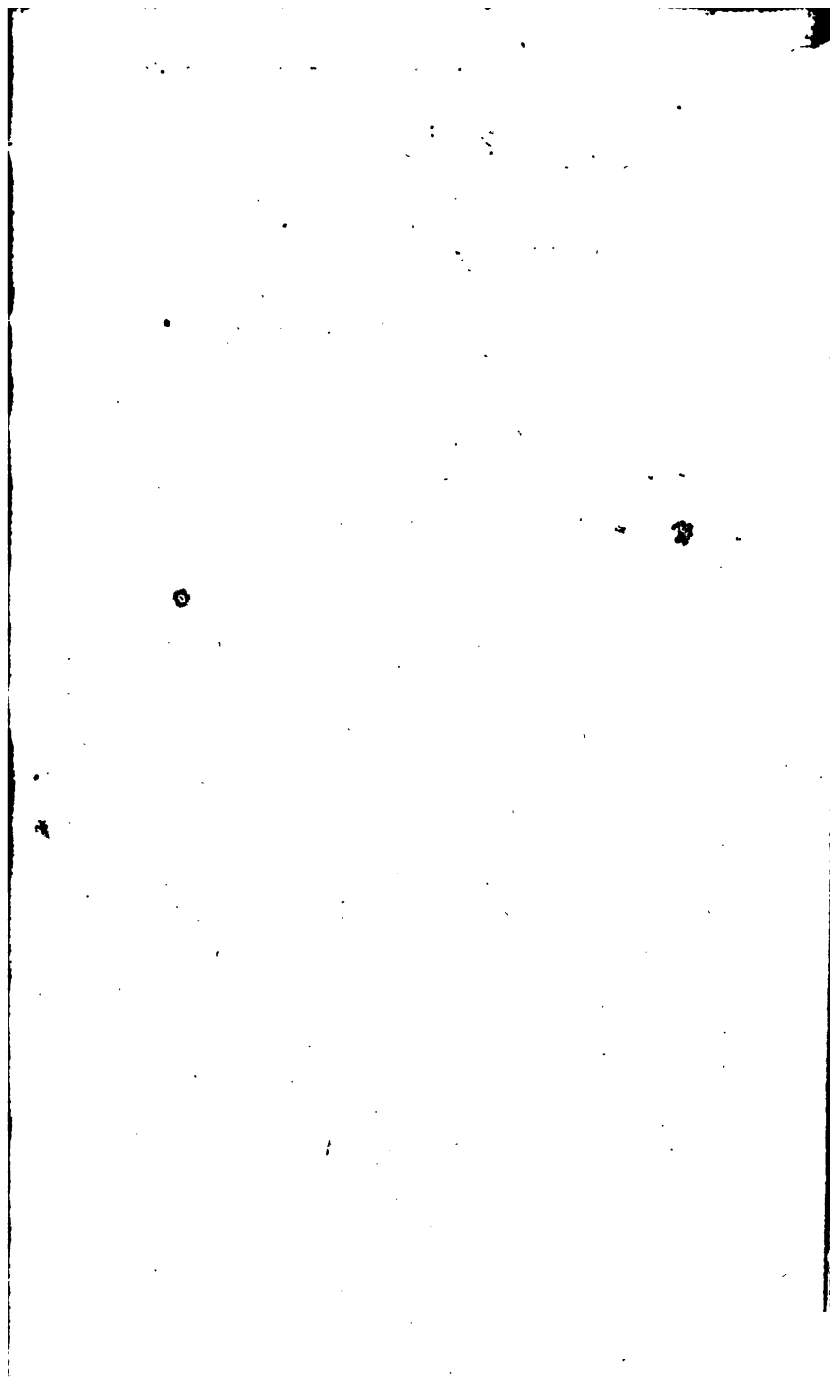
*Curran  
and  
Cherry  
Tarts*

*Attletts.*

*Heath  
Polts &  
Pidgeons*







## SEPTEMBER

*First Course*

*Lentil  
Soup  
to change  
Fishes*

*Calfs  
Head and  
Beacon &  
Greens*

*Puddings  
of  
Sorts*

*A Leg  
of Pork  
and Pease*

*A  
Fricassee  
of  
Chickens*

*Second Course*

*Widgeons  
and  
Teale*

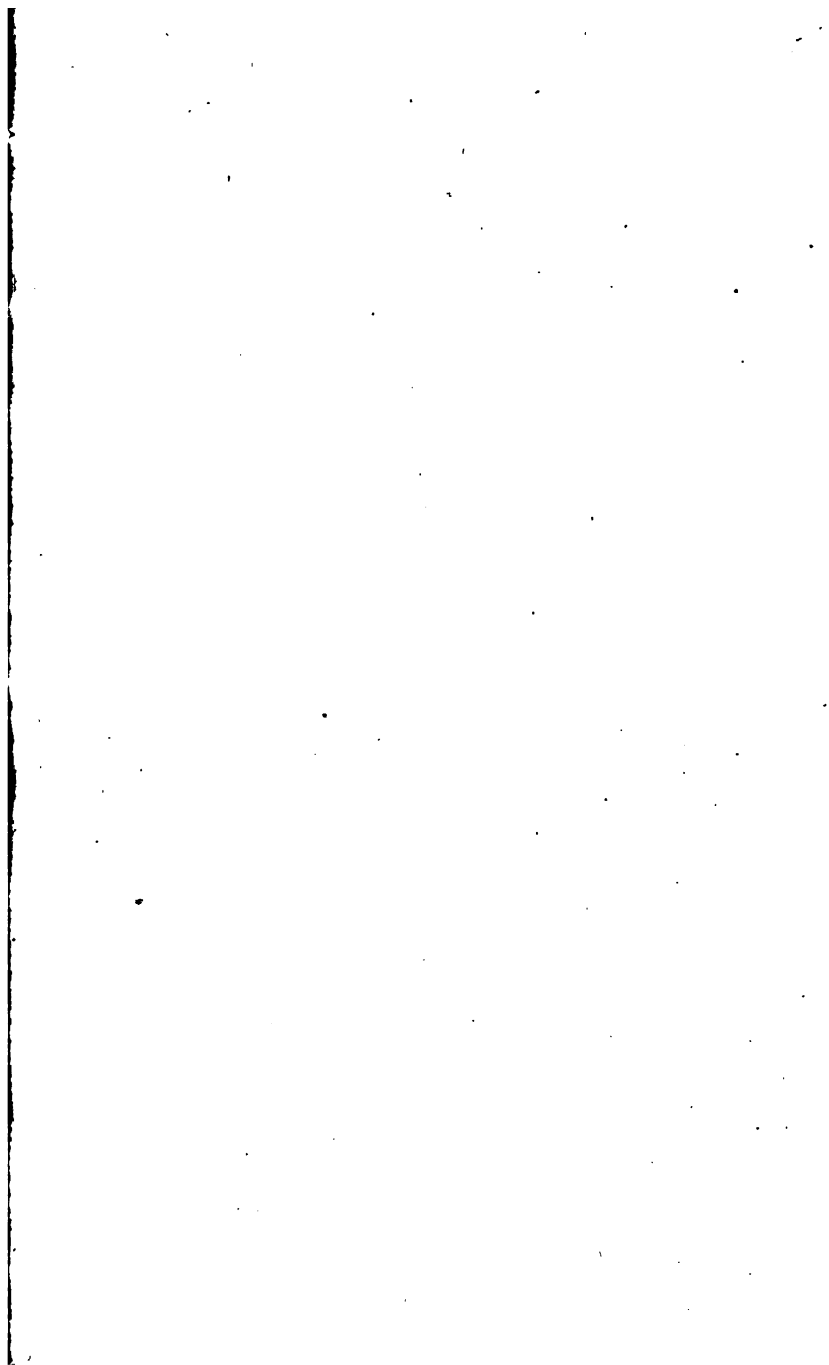
*Fry'd  
Cream*

*Butter'd  
Apple  
Pye*

*Mushrooms  
Stued*

*Ducks  
Roast*





## OCTOBER

*First Course*

*Stued  
Beef  
to Change  
Salmon and  
Smelts*

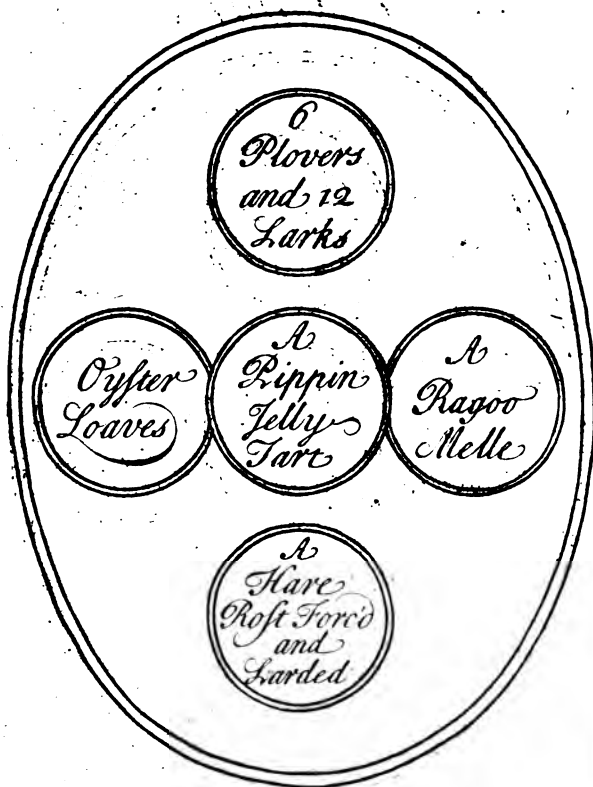
*A  
Fricassey  
of  
Rabbitts*

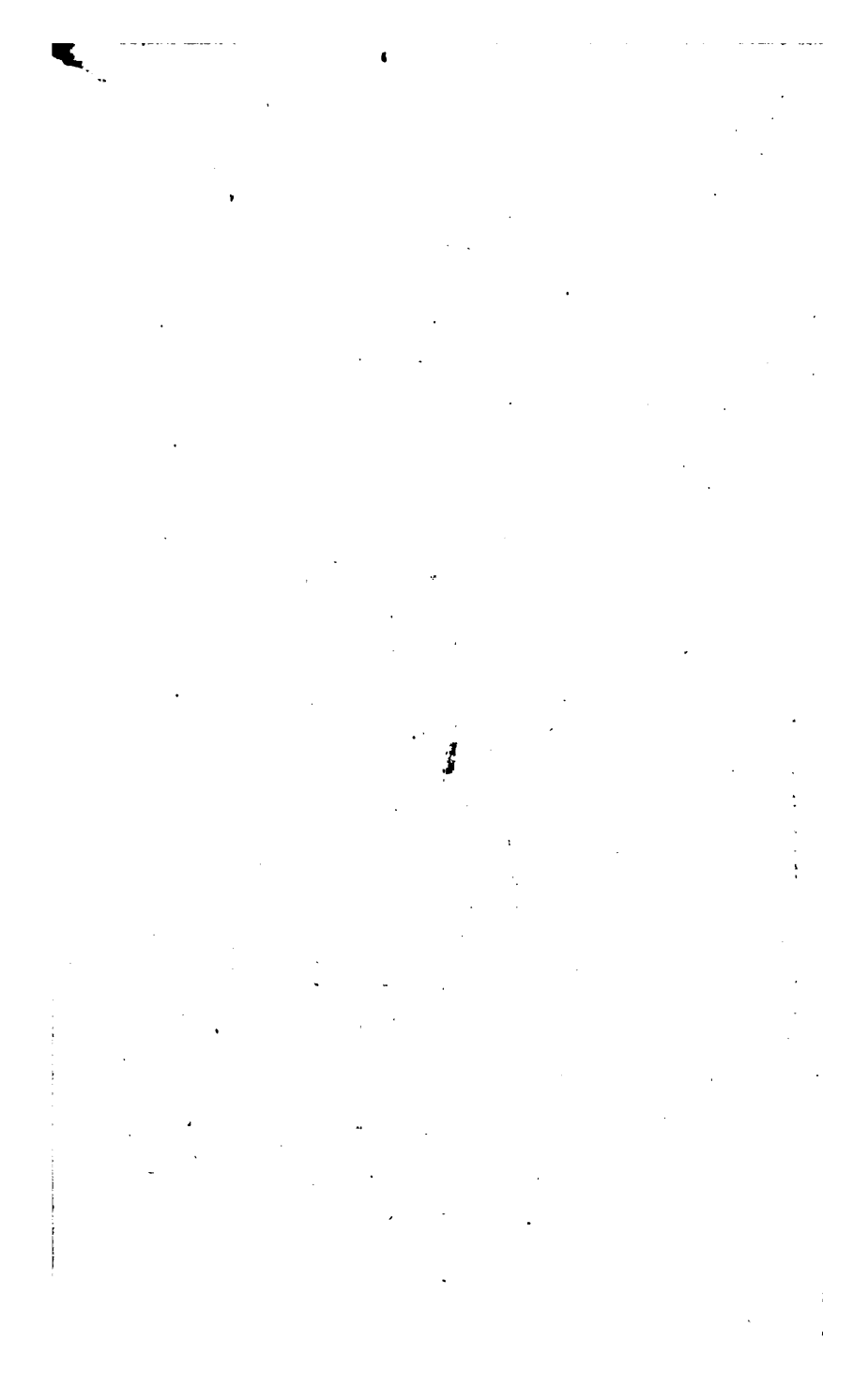
*A  
Raised  
Mutton  
Pye*

*A  
Comport  
of  
Teale*

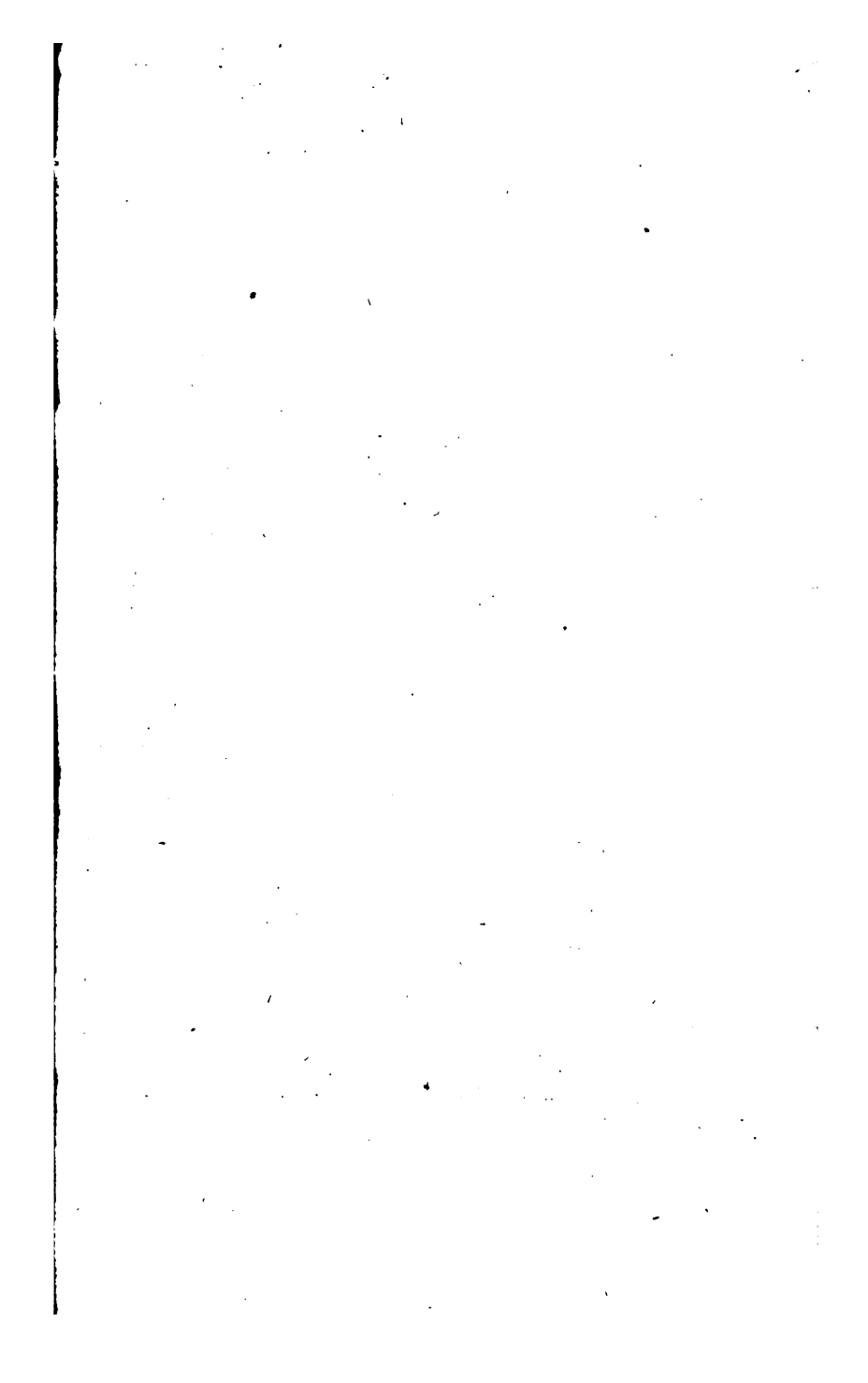
*Rost  
Venison*

## Second Course

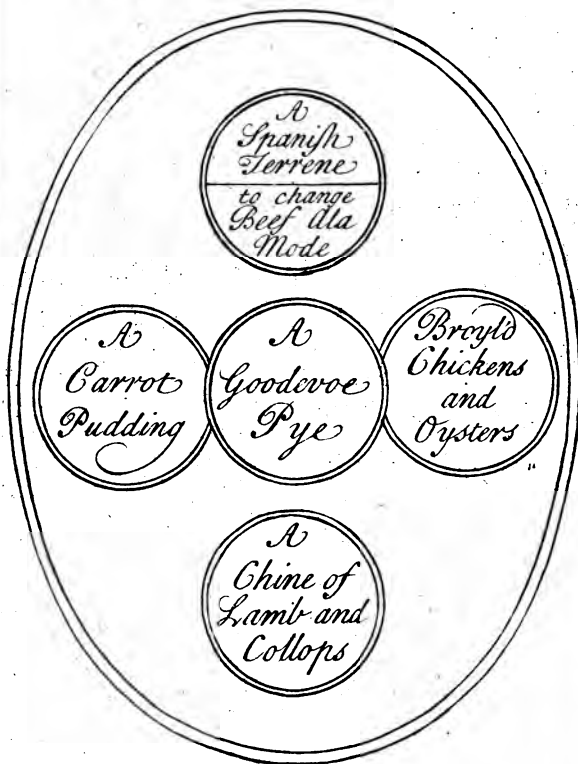




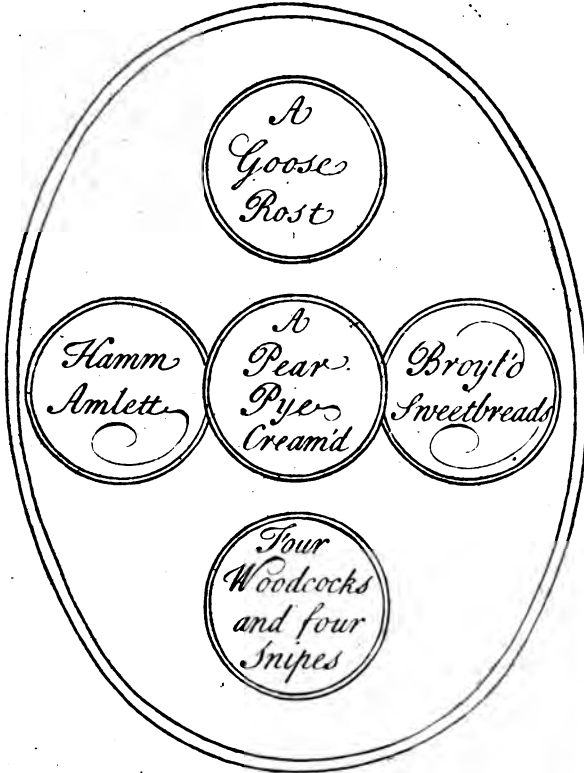


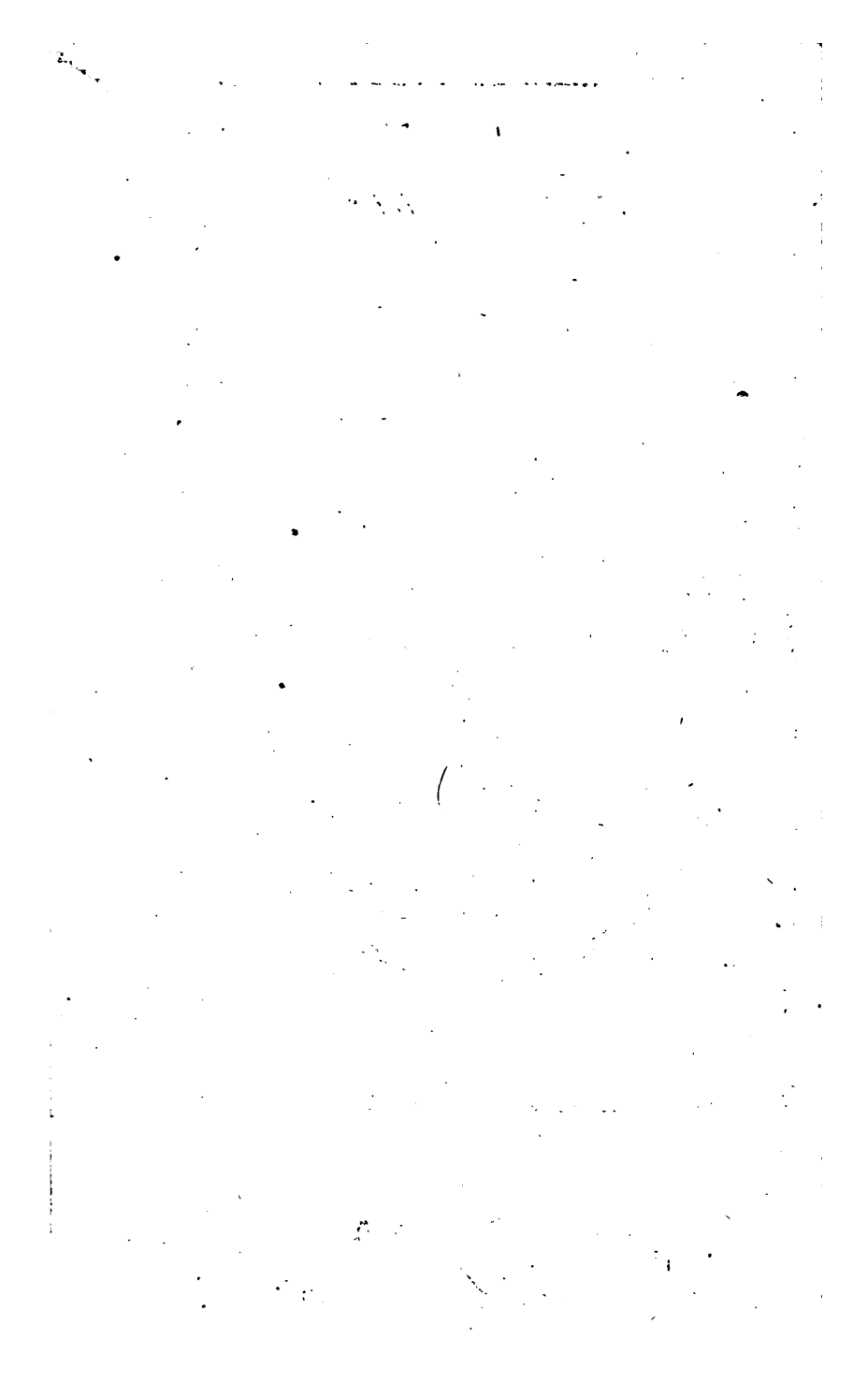


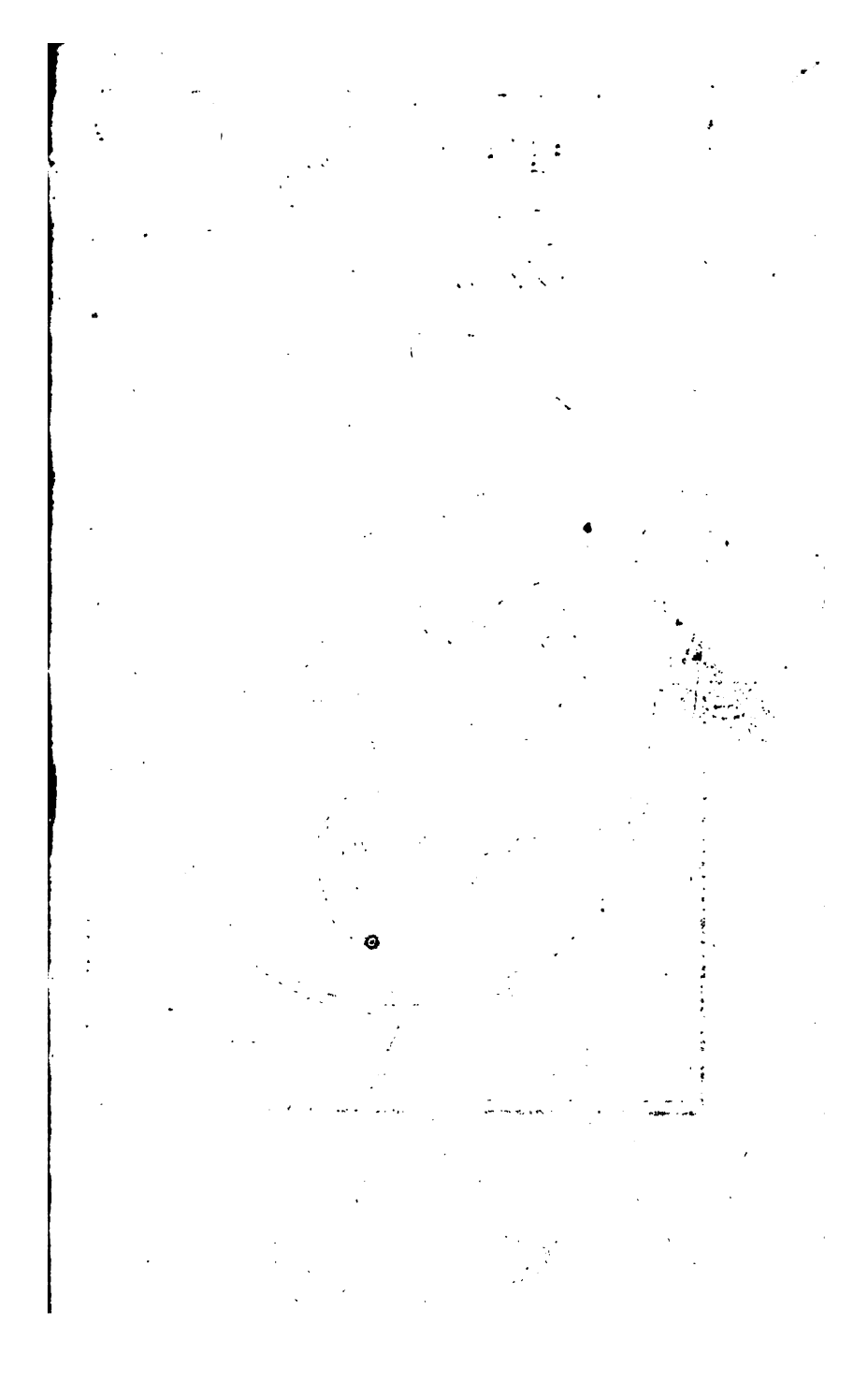
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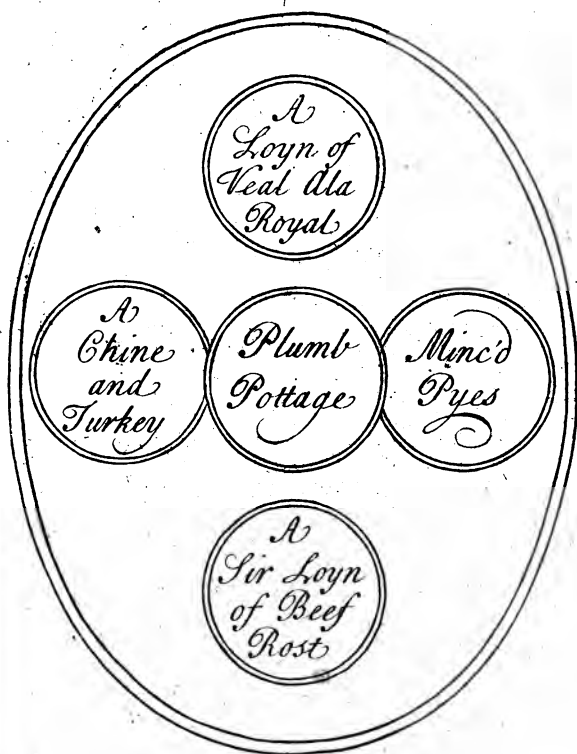
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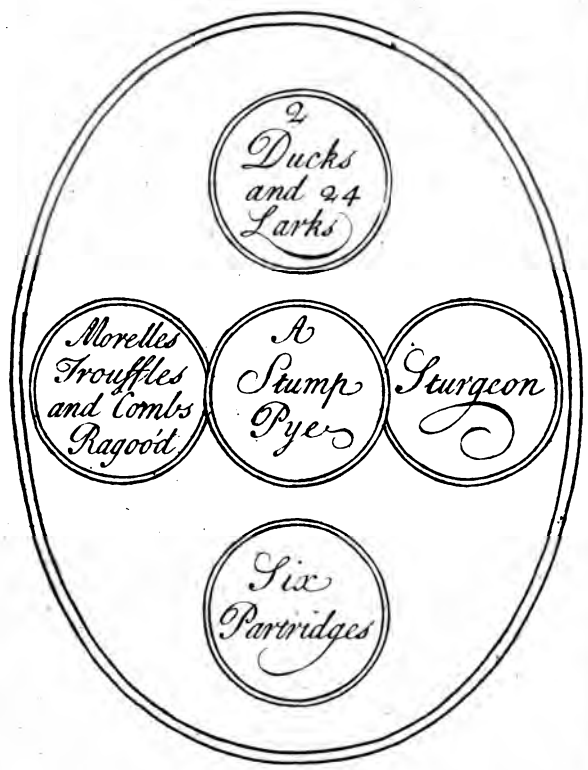


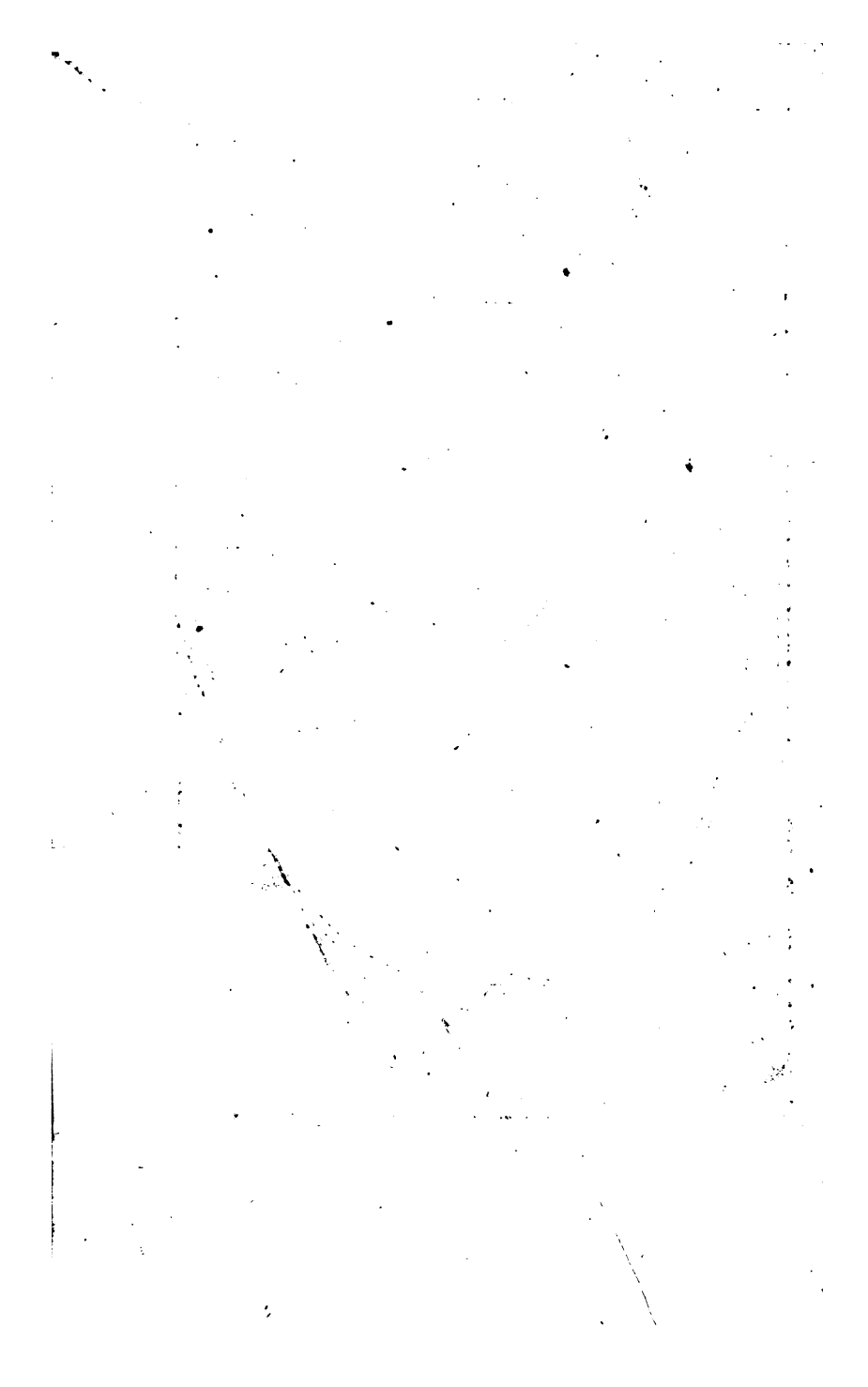


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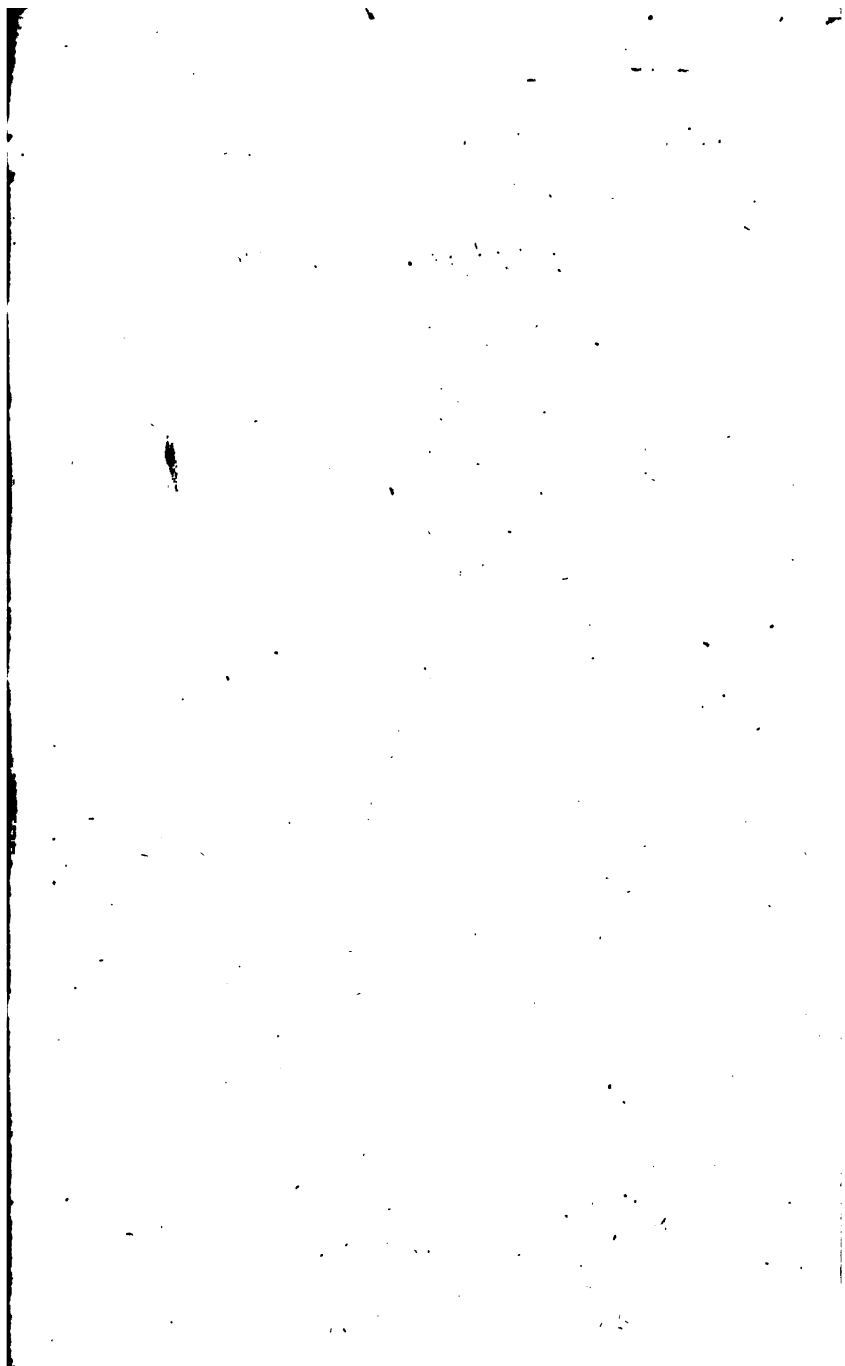
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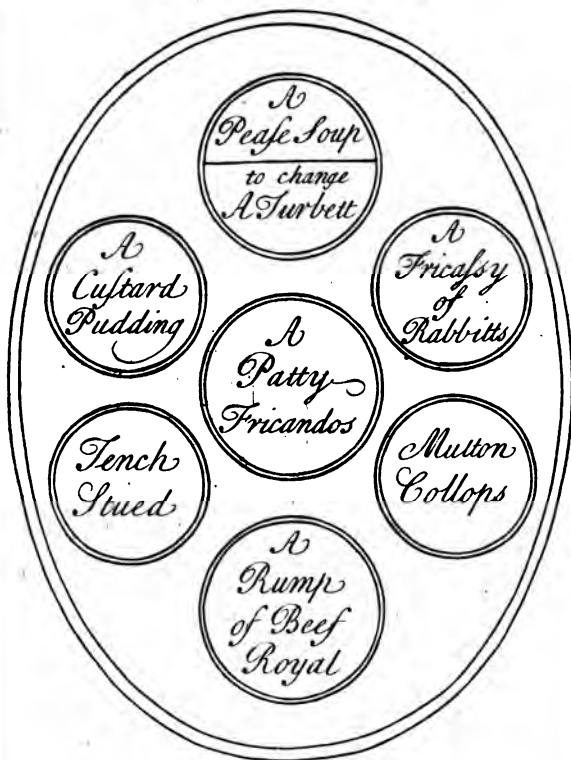




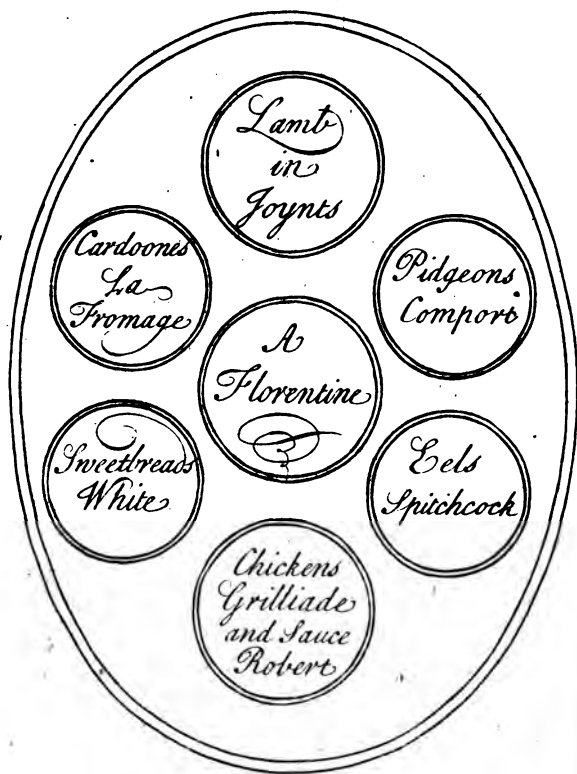


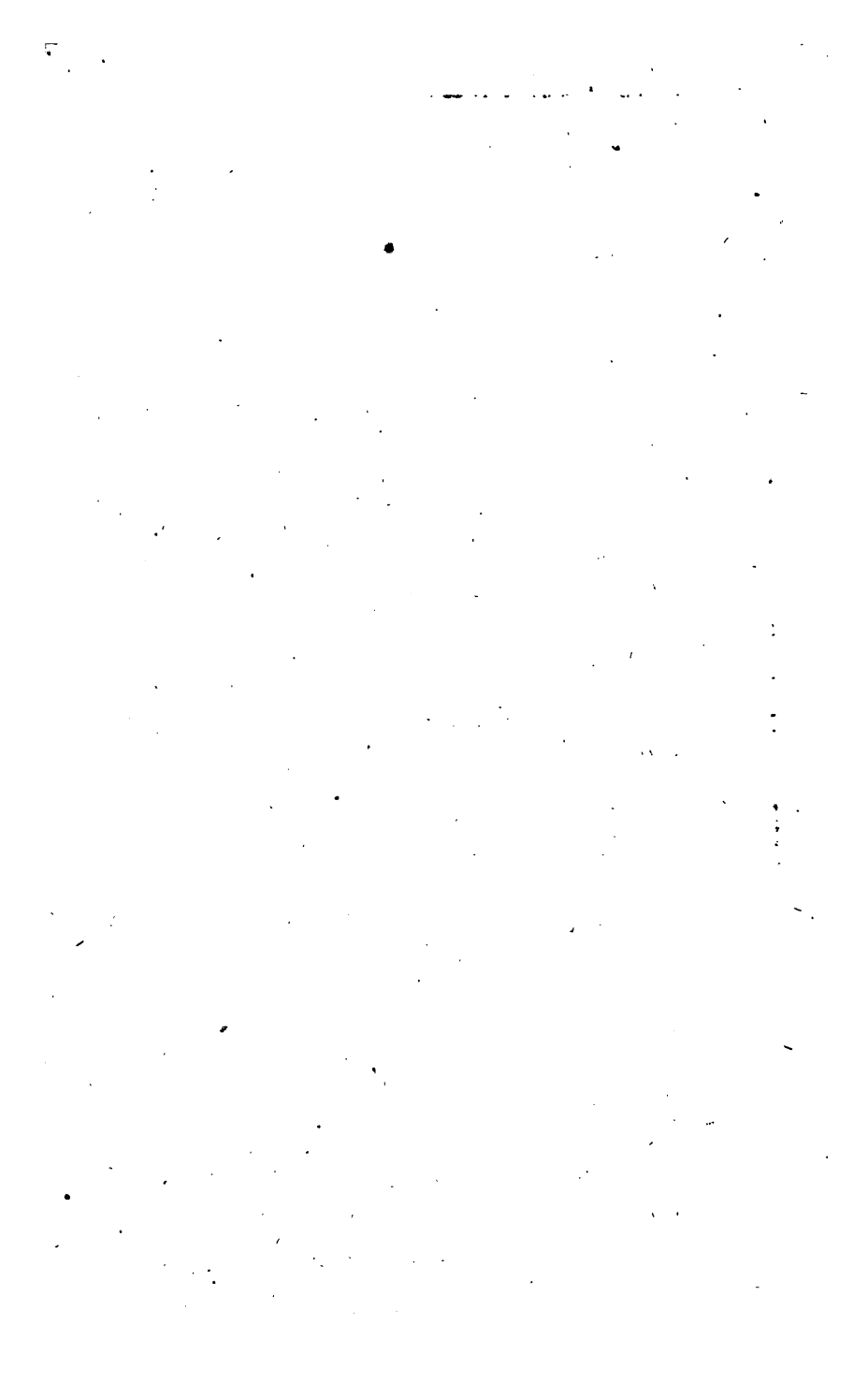


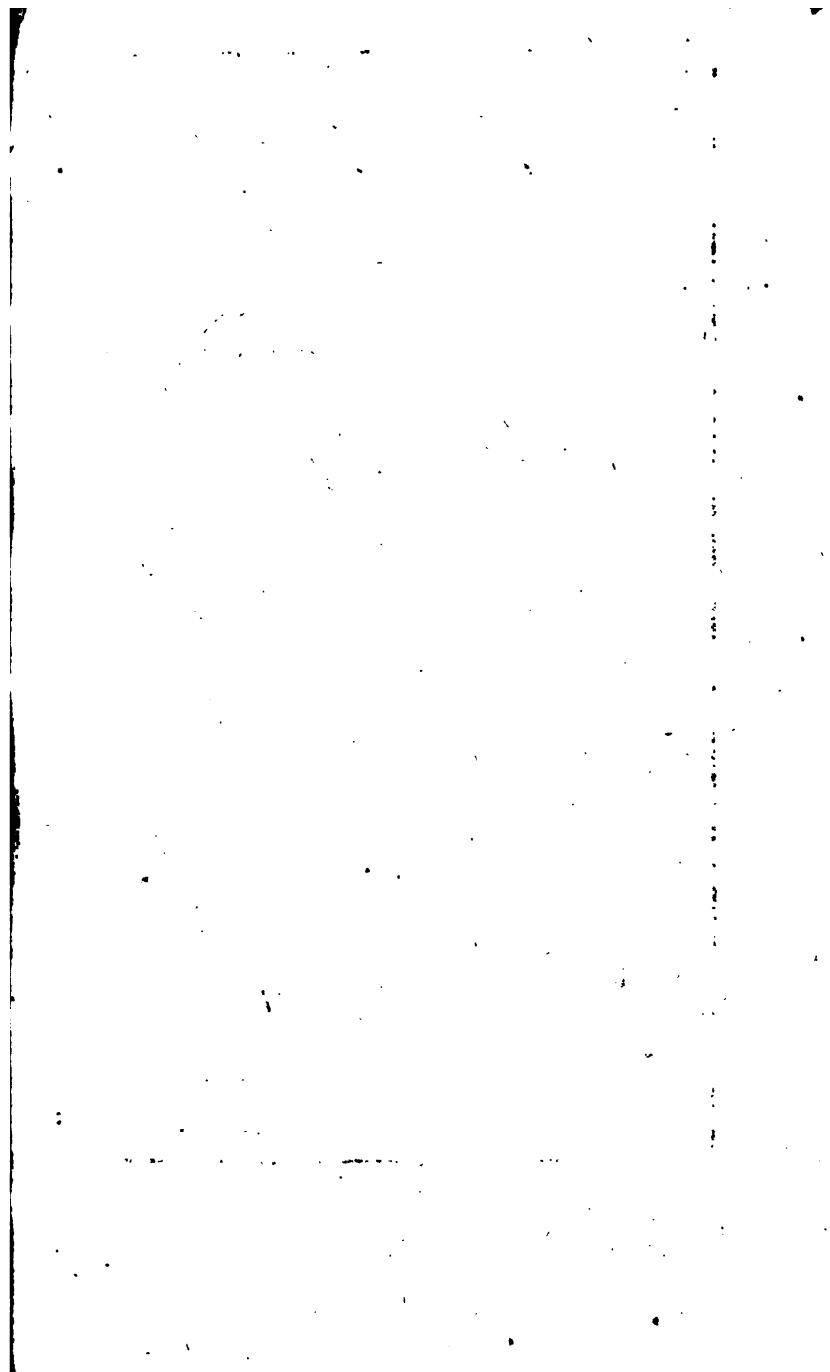
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*First Course*

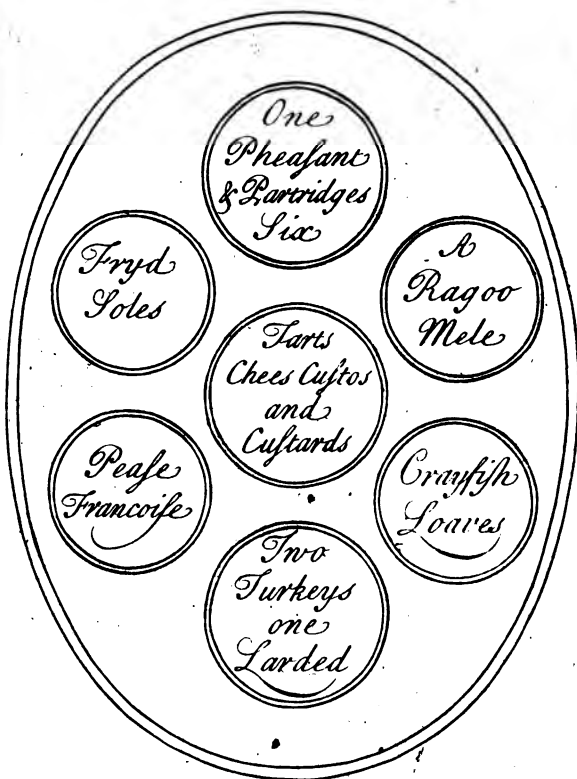
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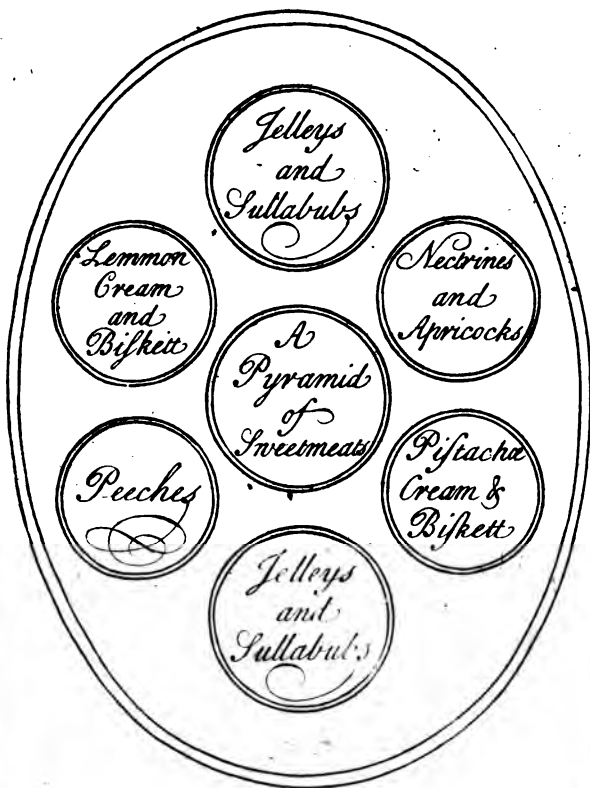
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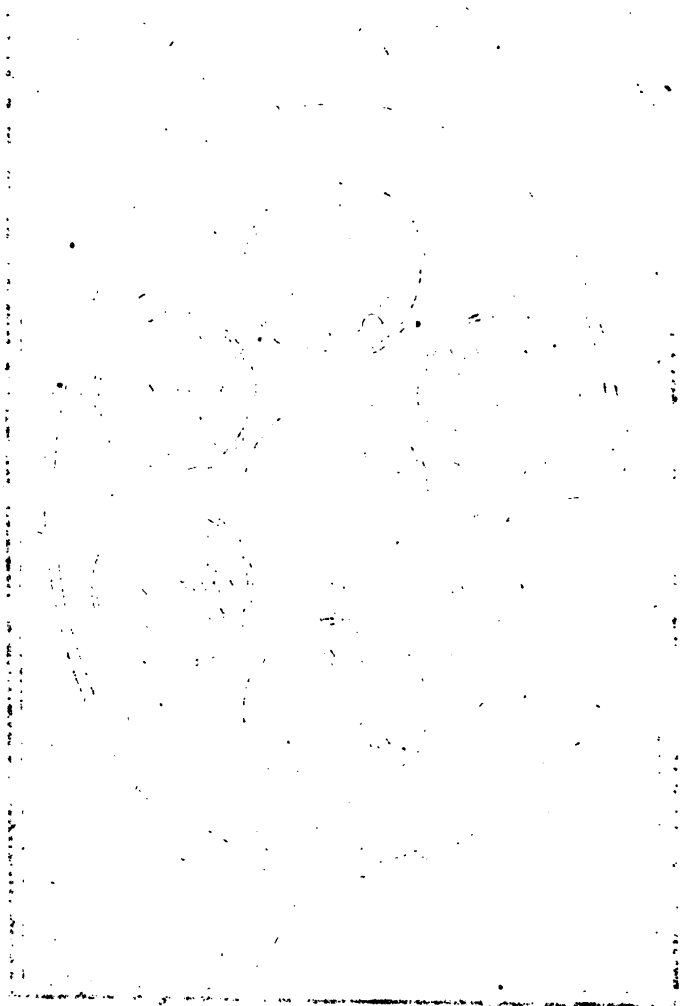


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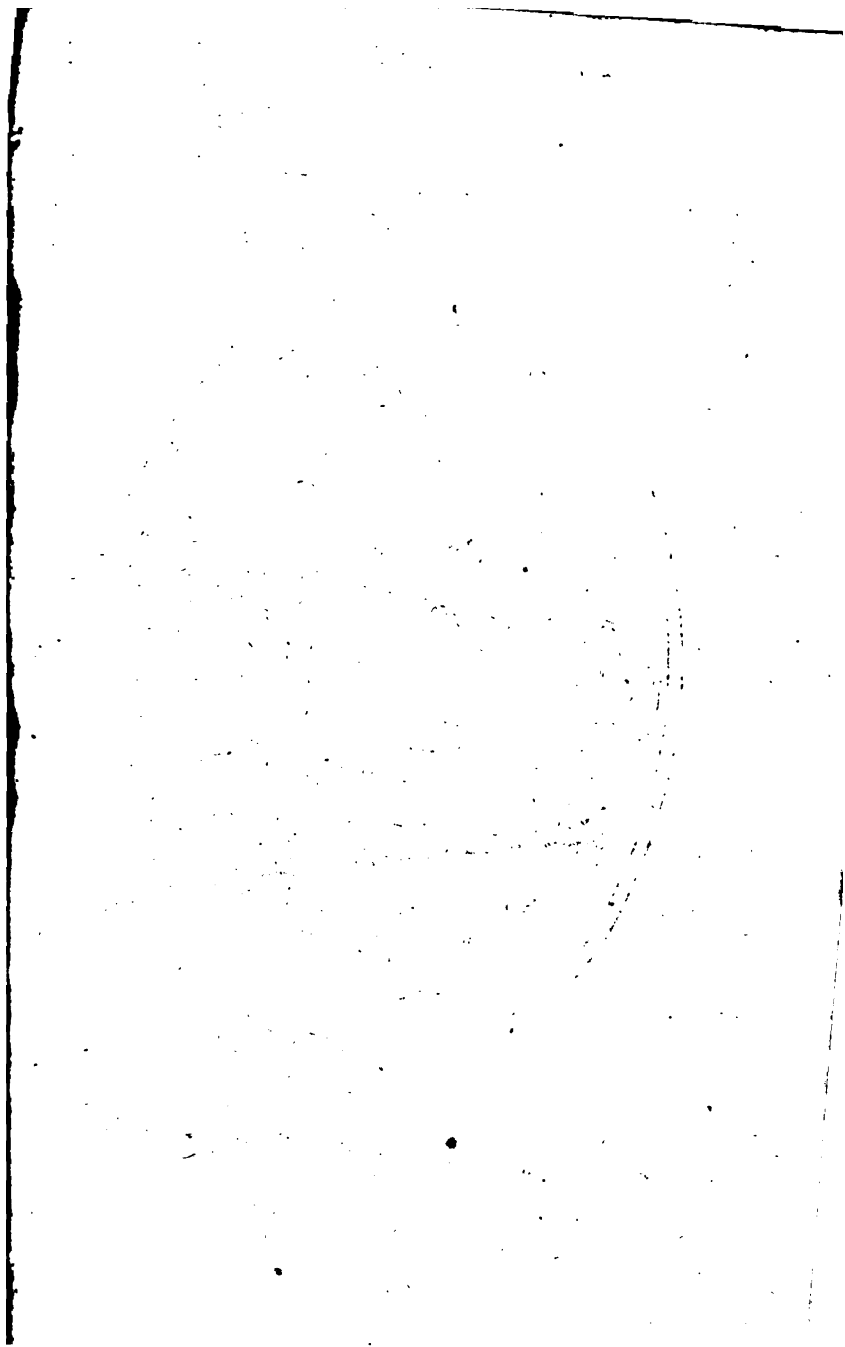
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*Fourth Course*

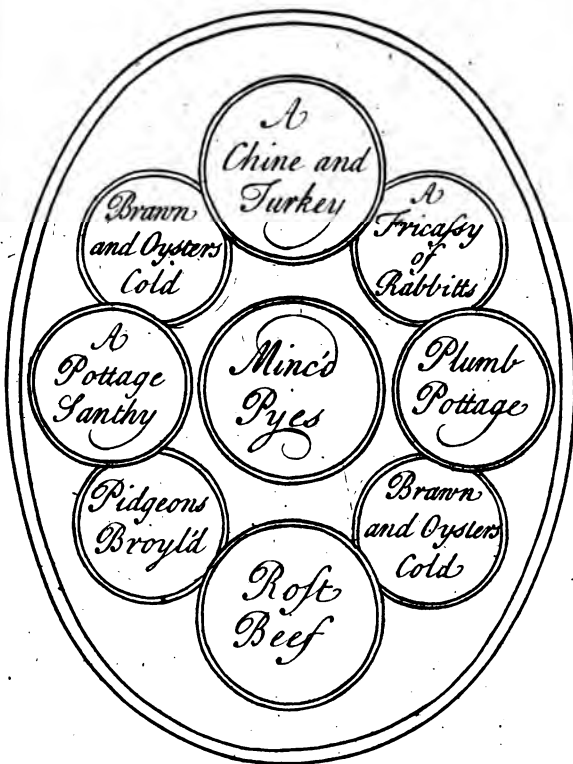




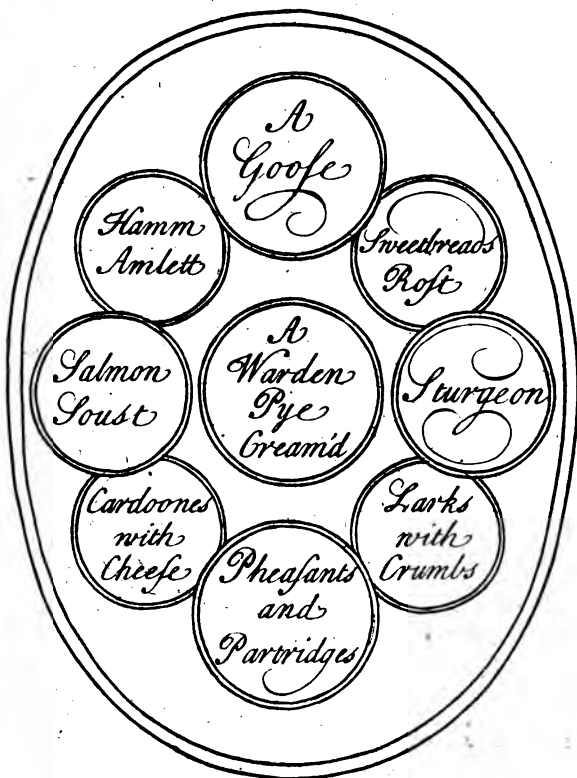


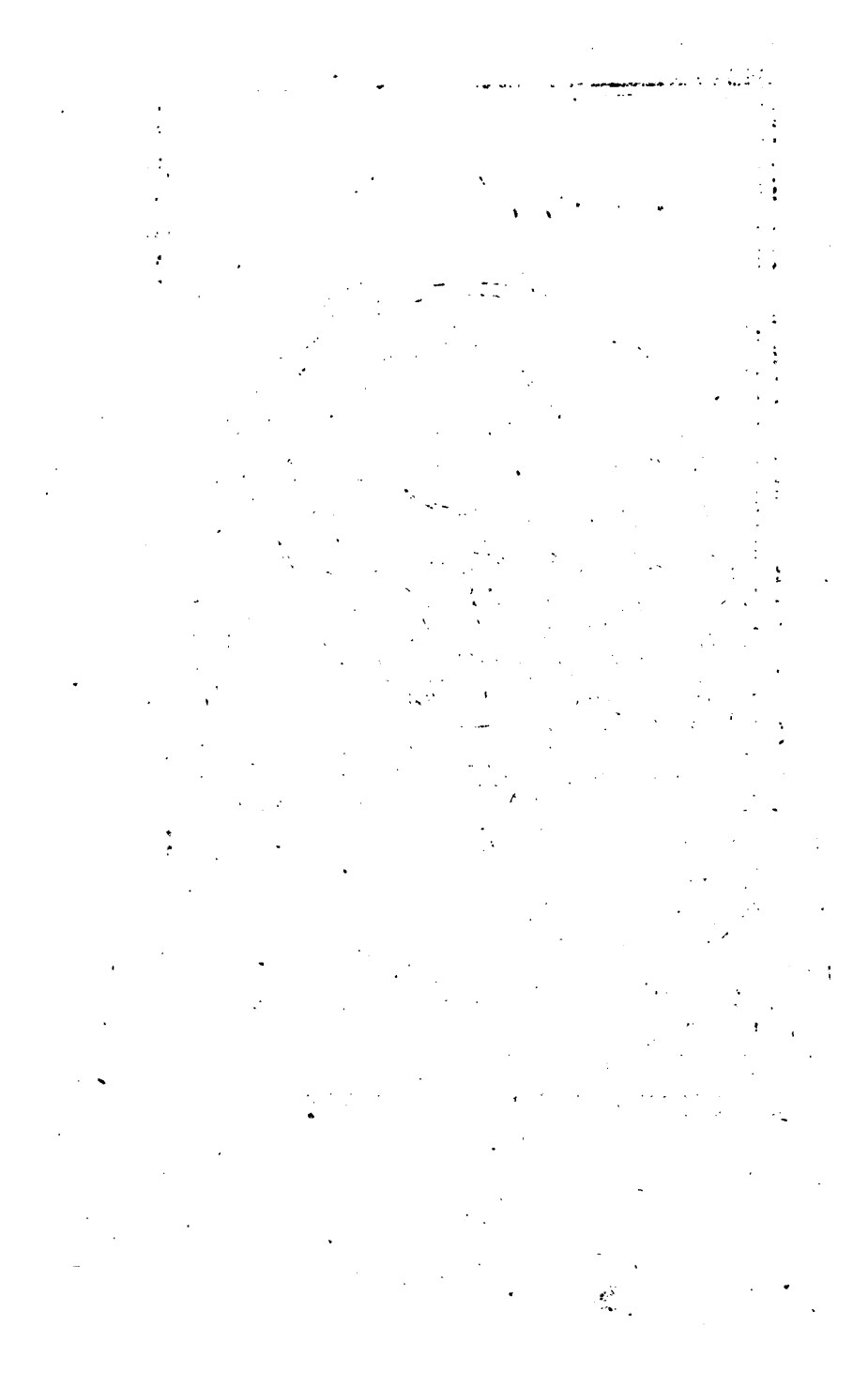


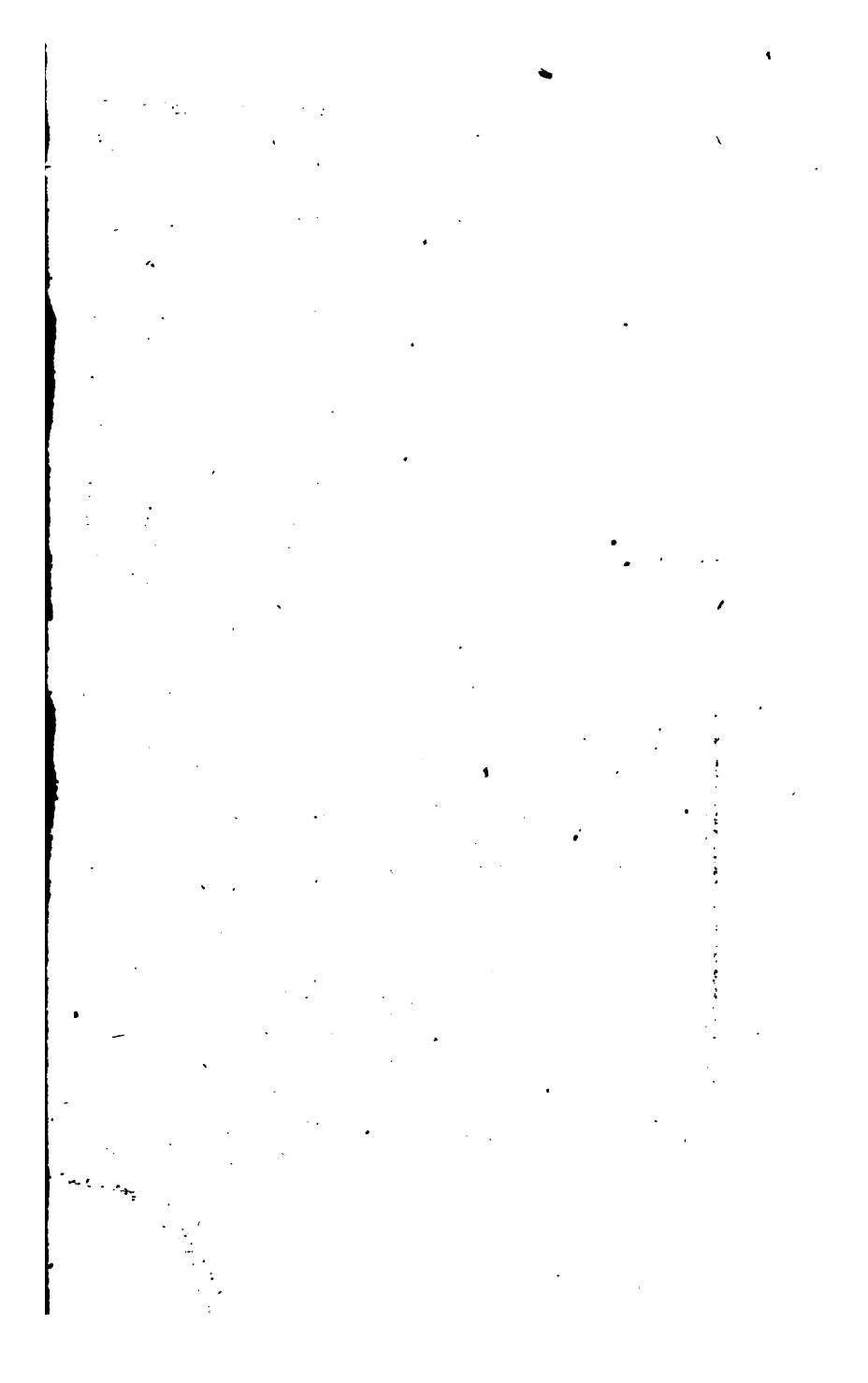
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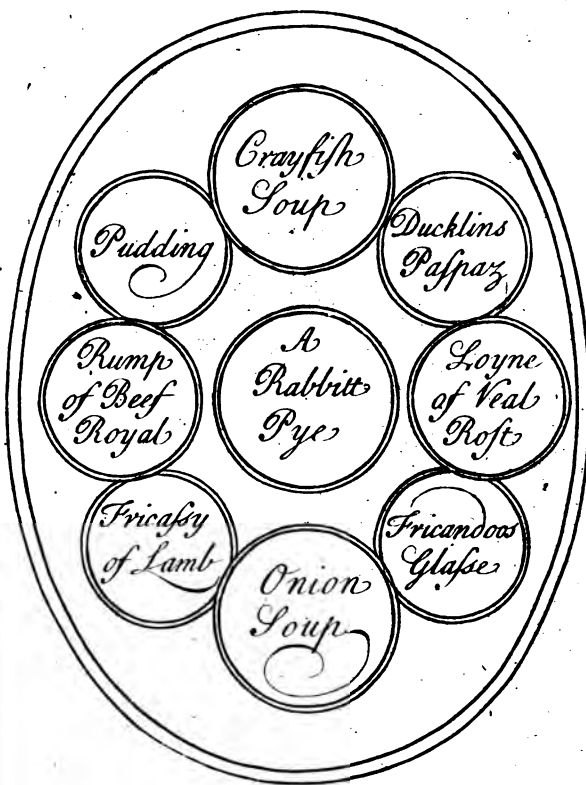
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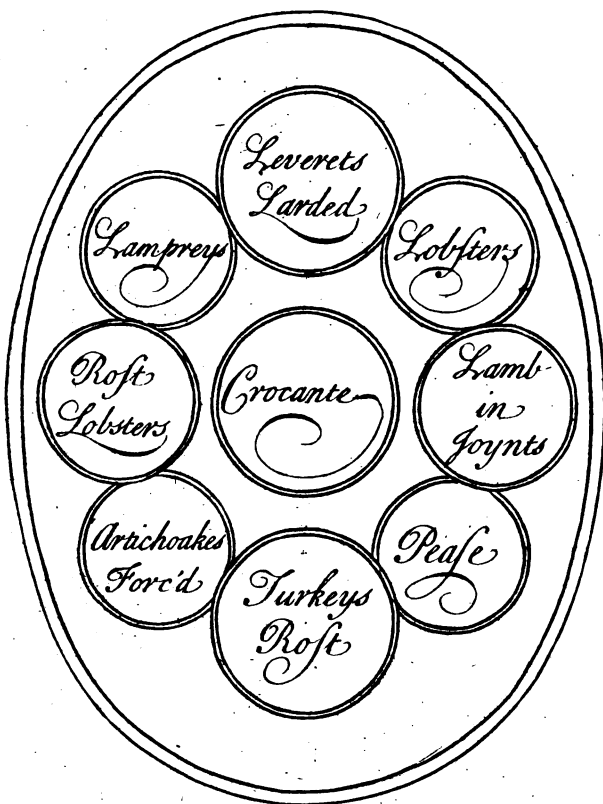




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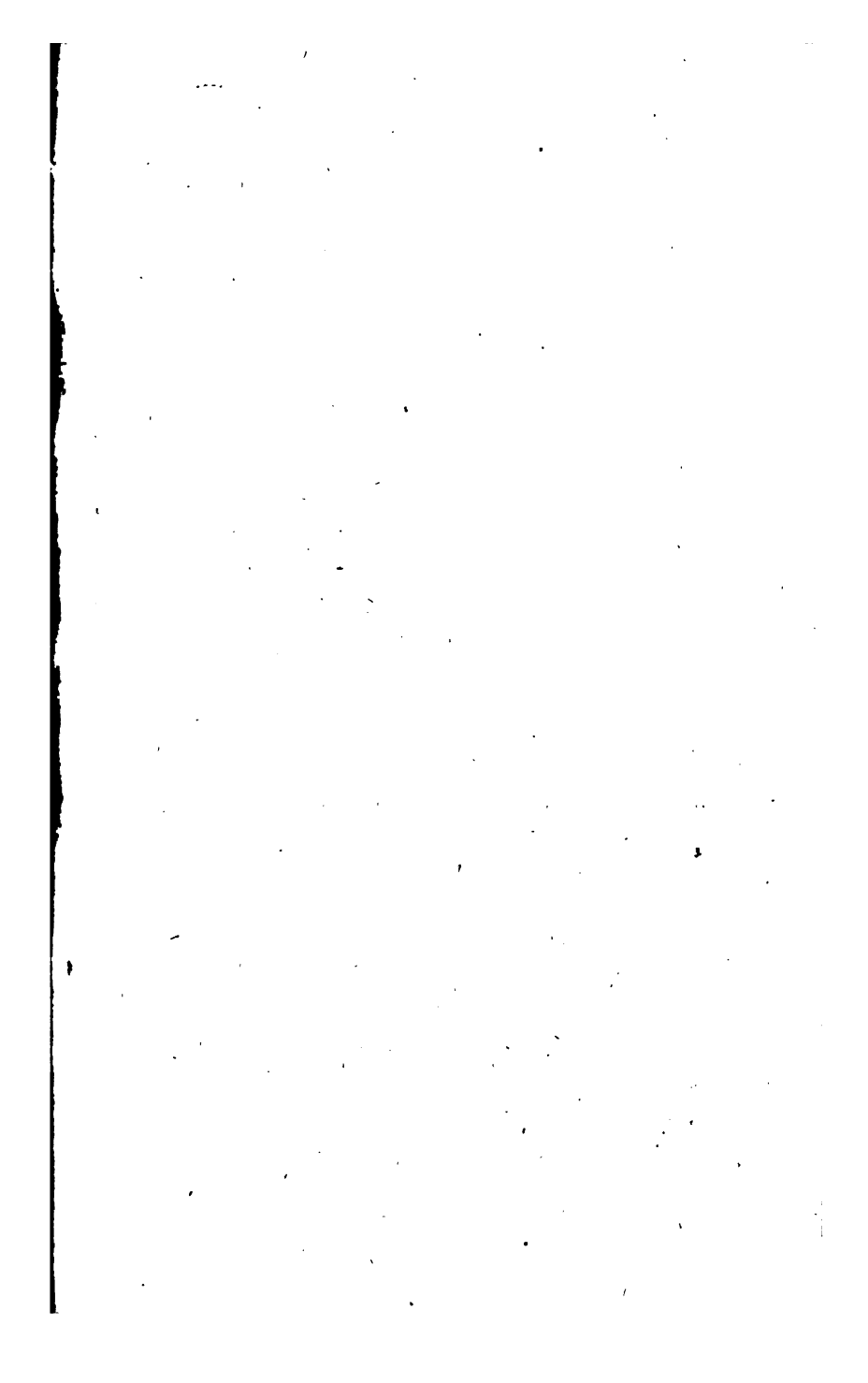


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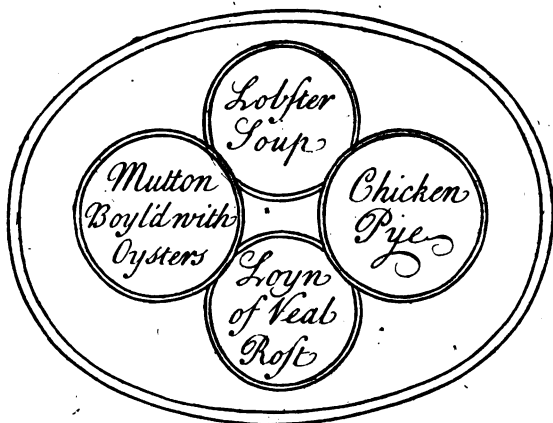




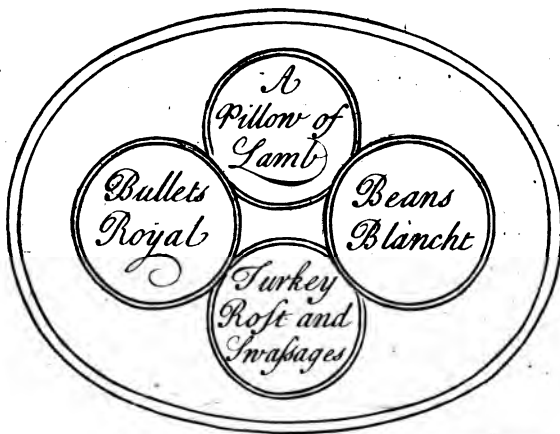




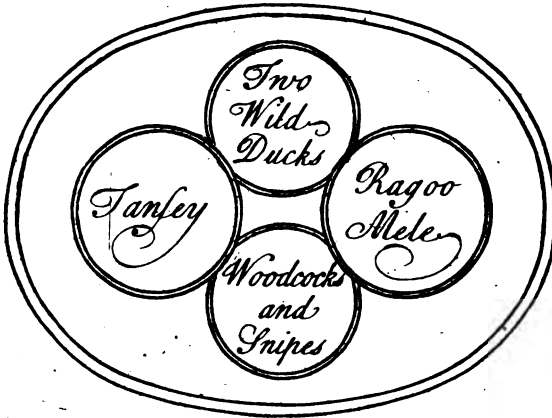
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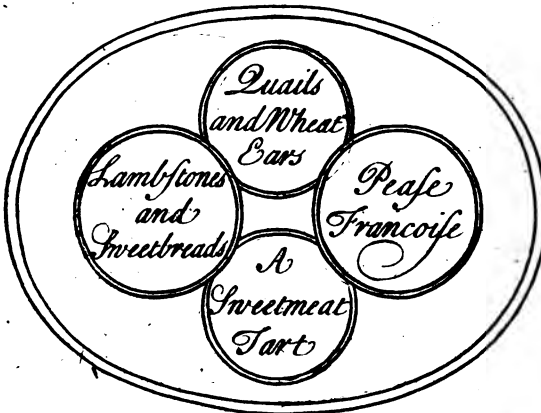
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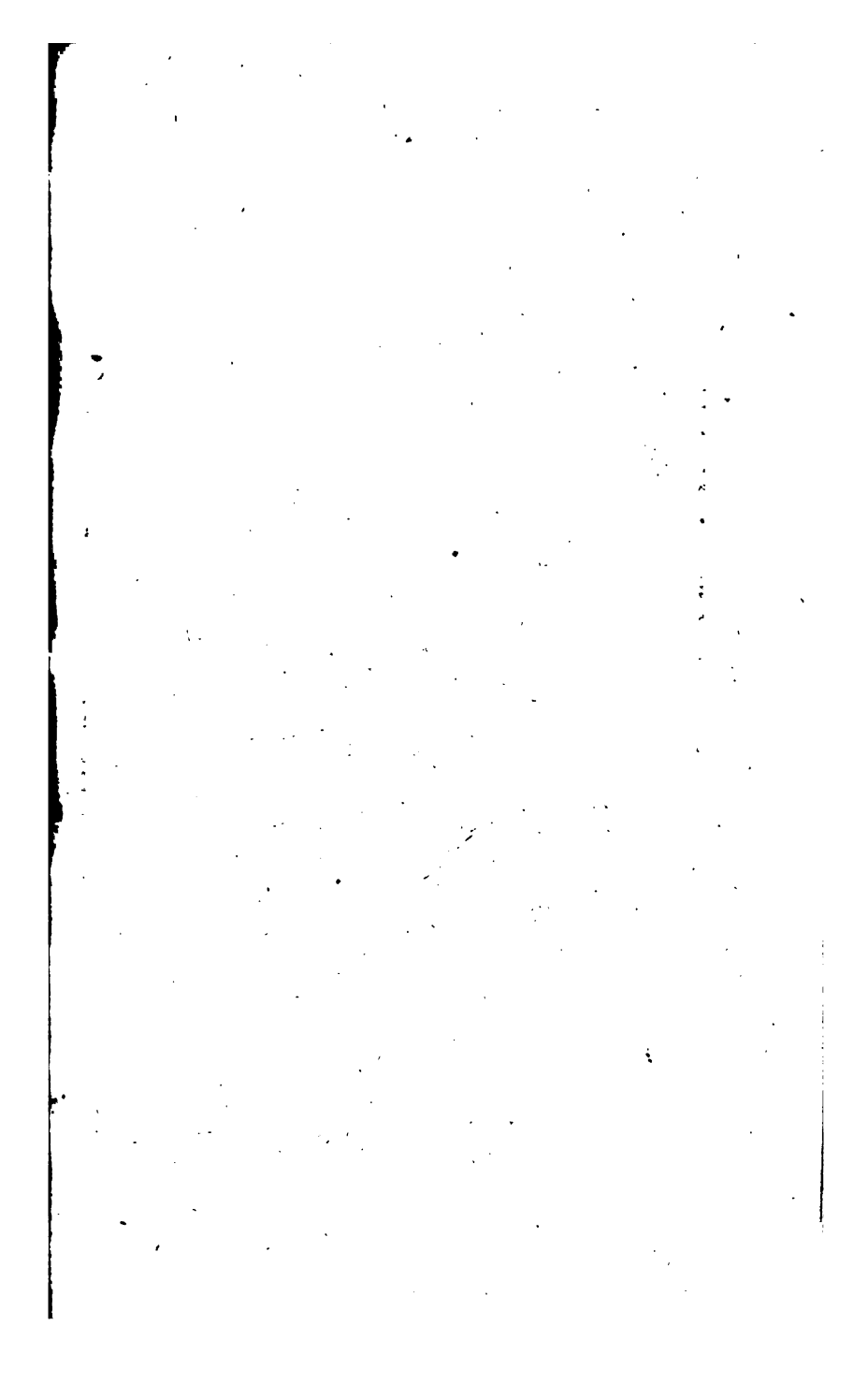
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# Fourth Course



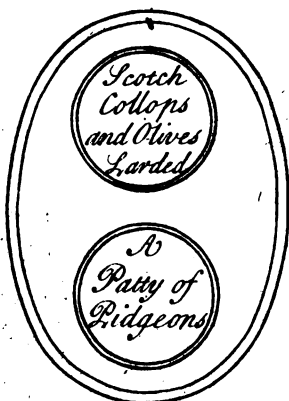




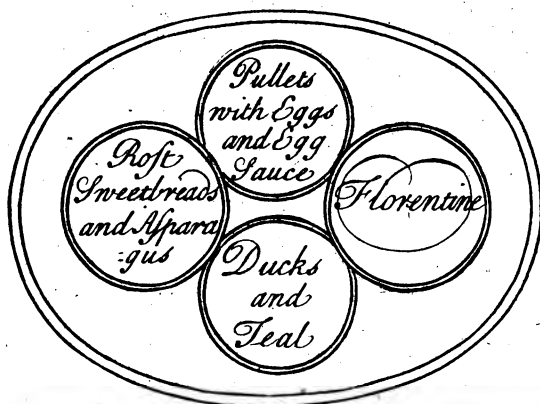
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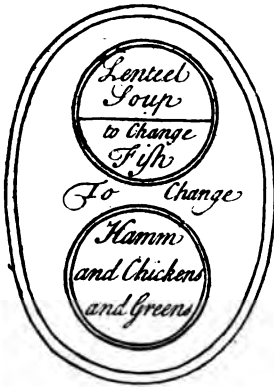
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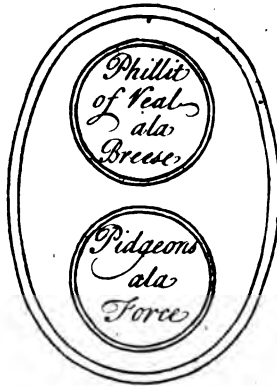
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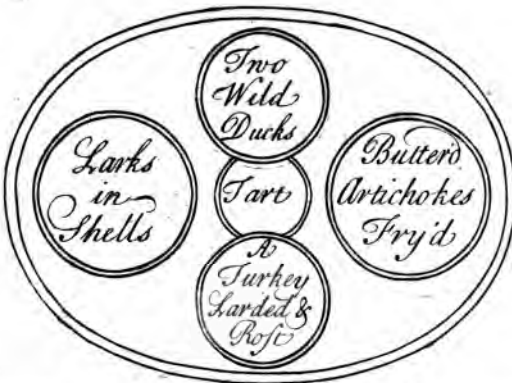
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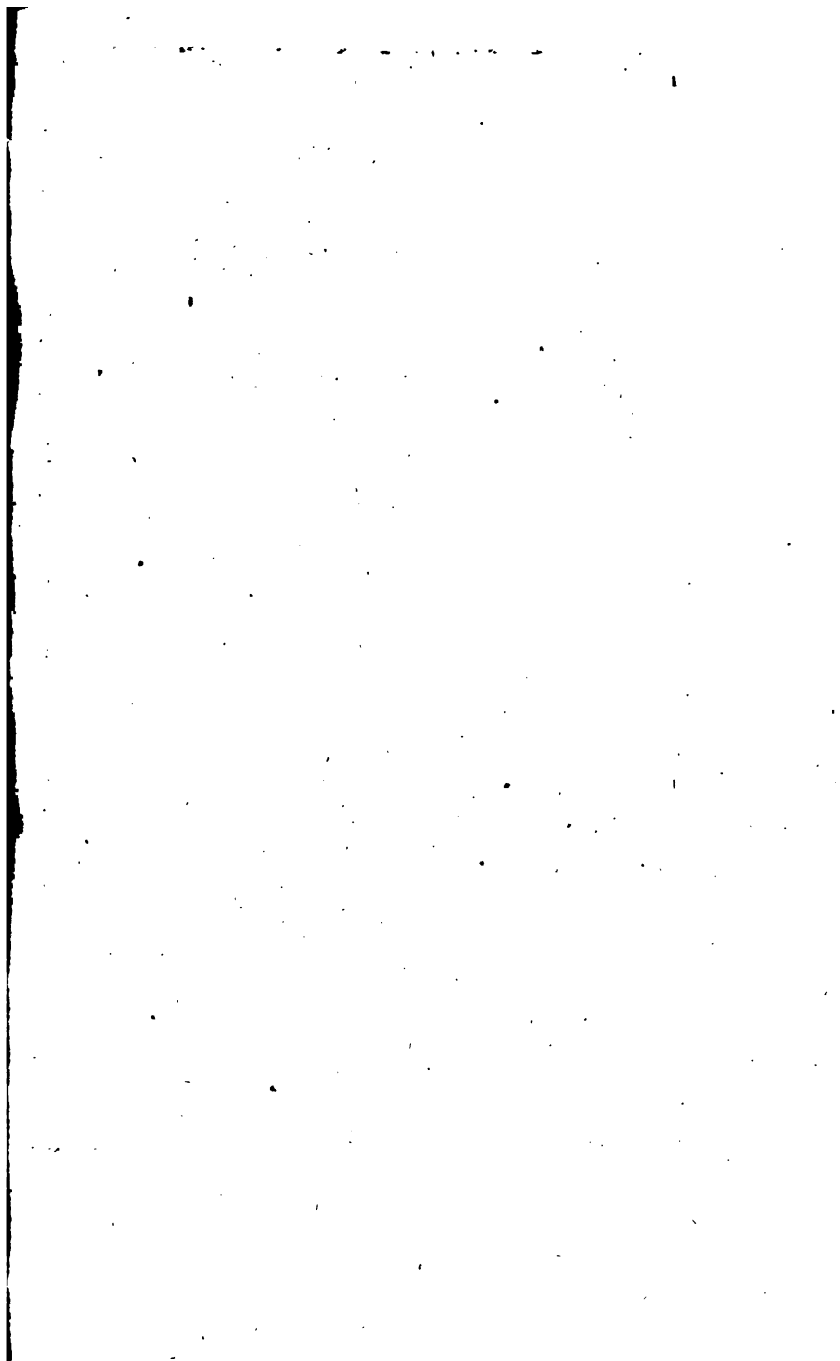


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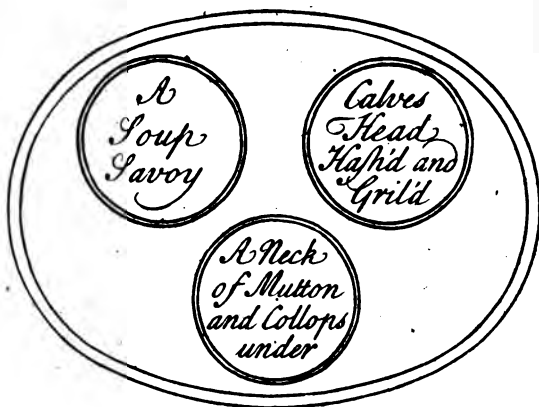




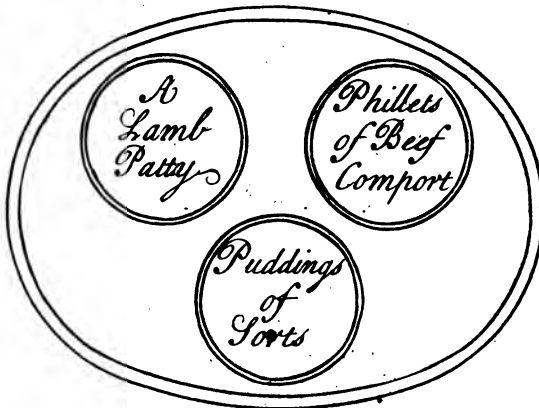




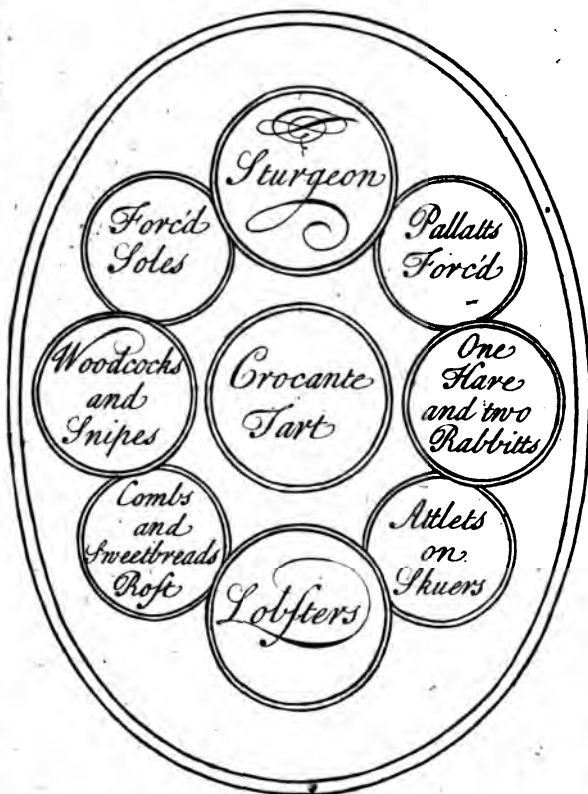
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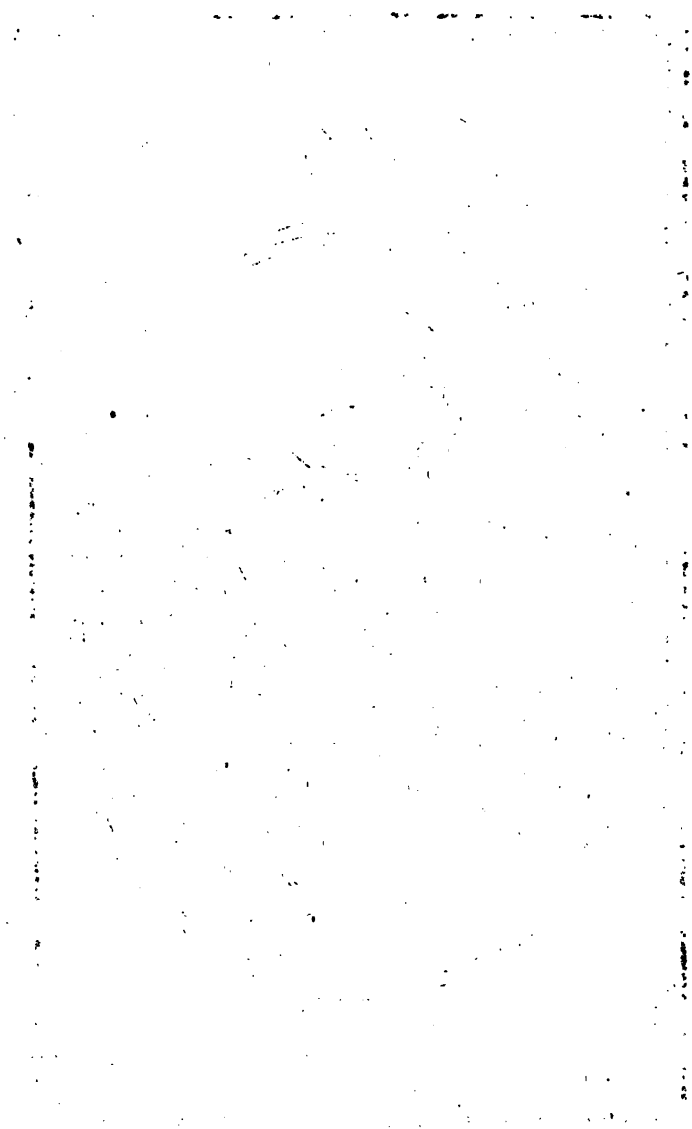


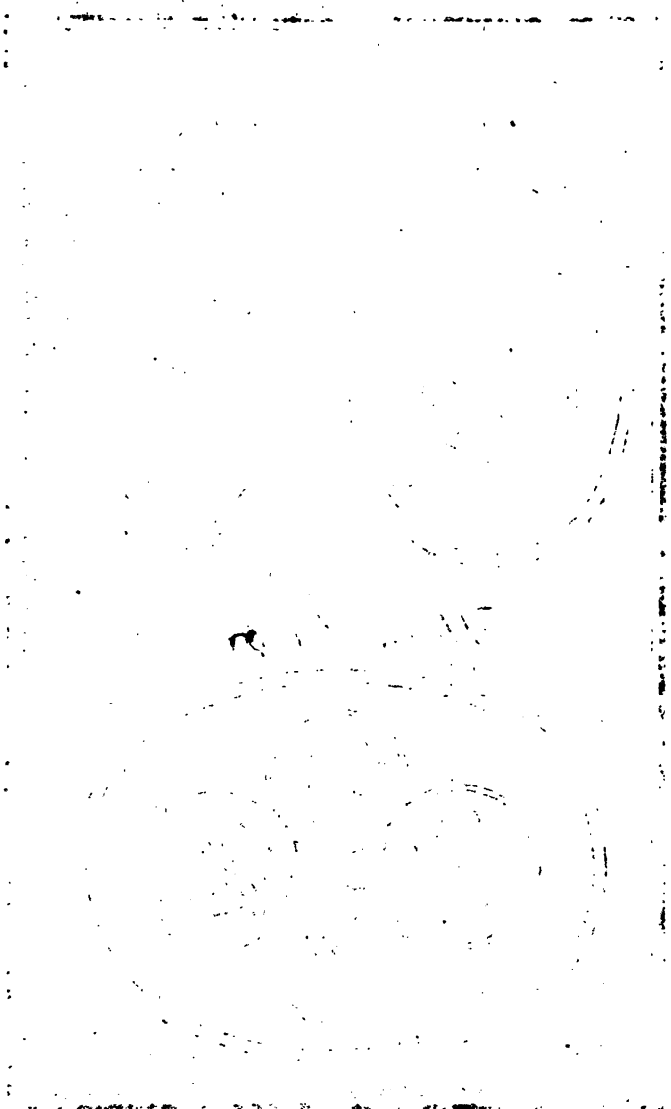
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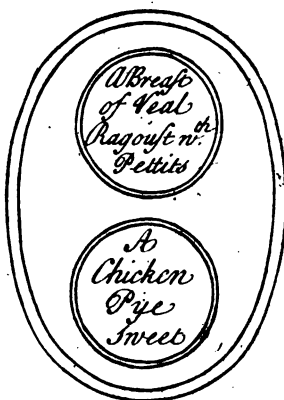




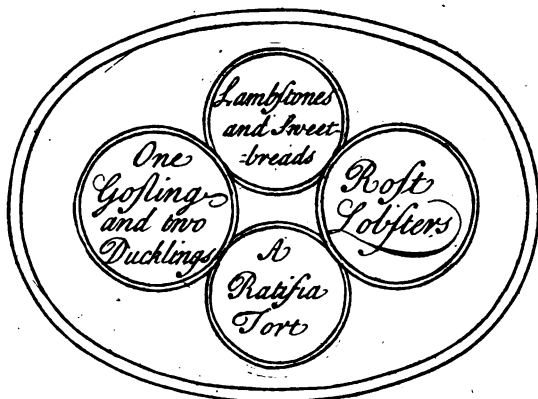
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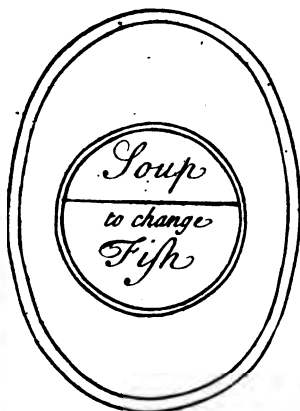
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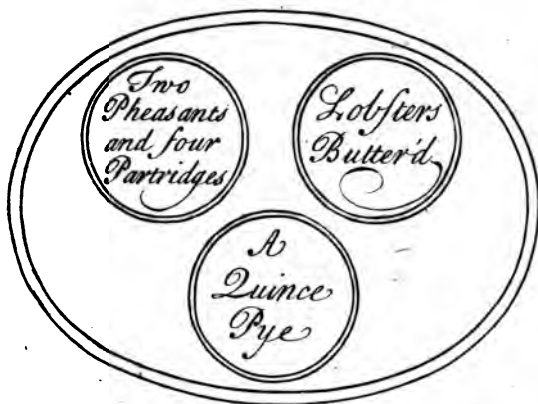
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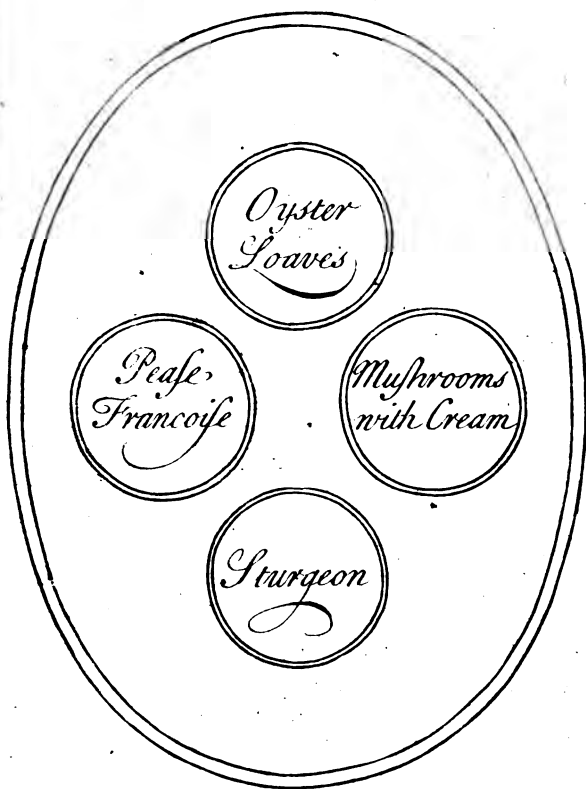
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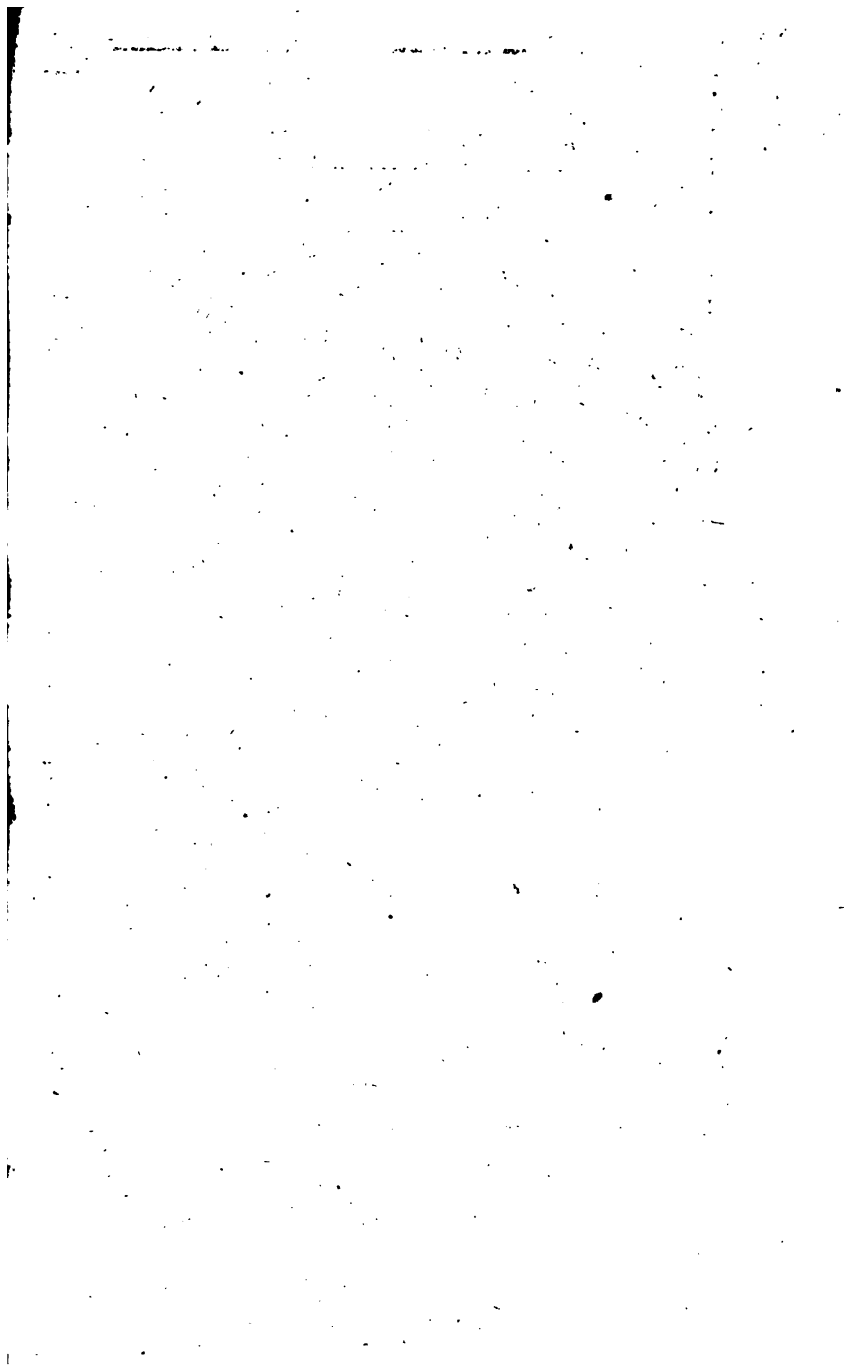




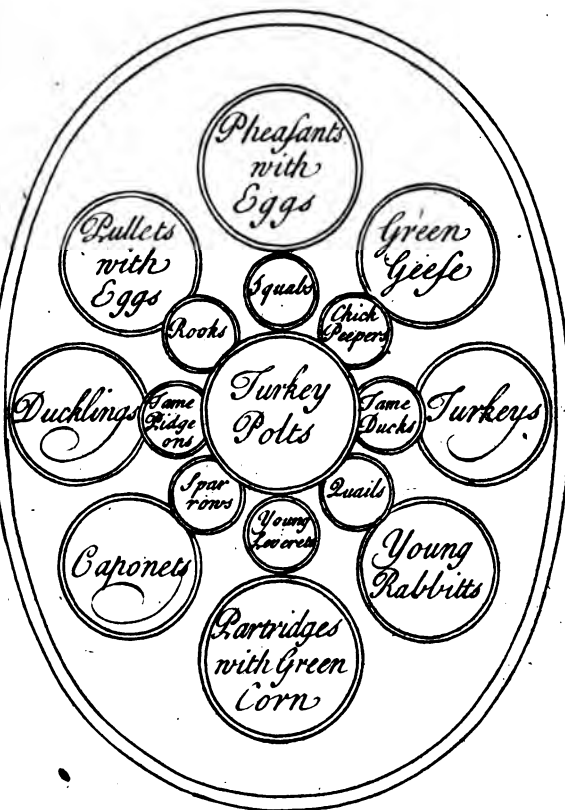
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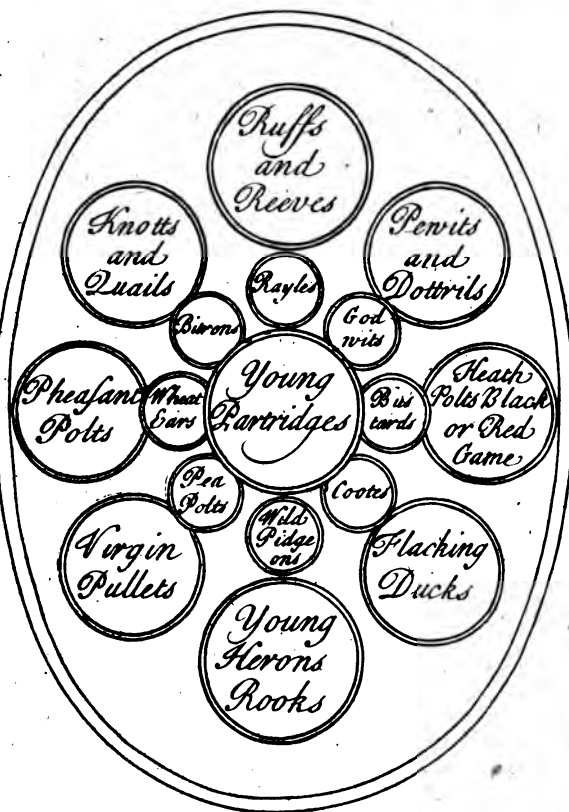


# MARCH, APRIL, MAY,



JUNE, JULY, AUGUST,

43



THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

CHICAGO, ILLINOIS

1955

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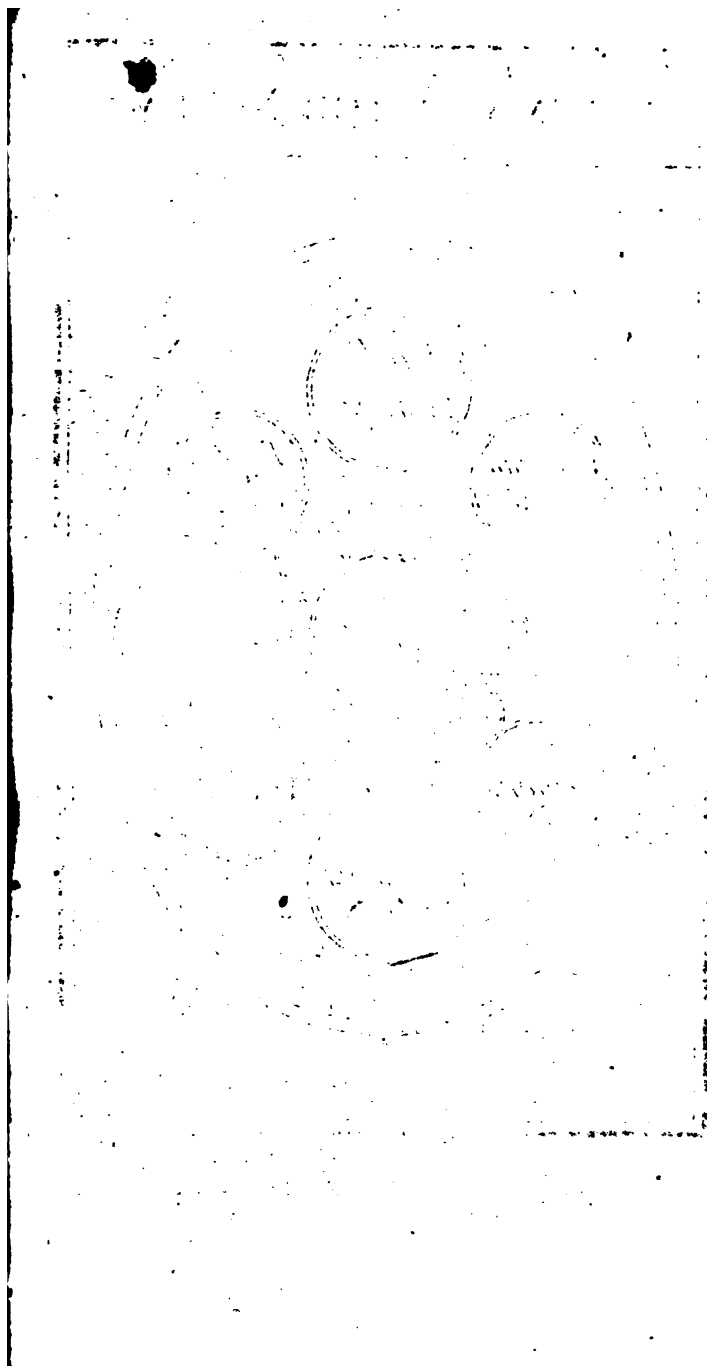
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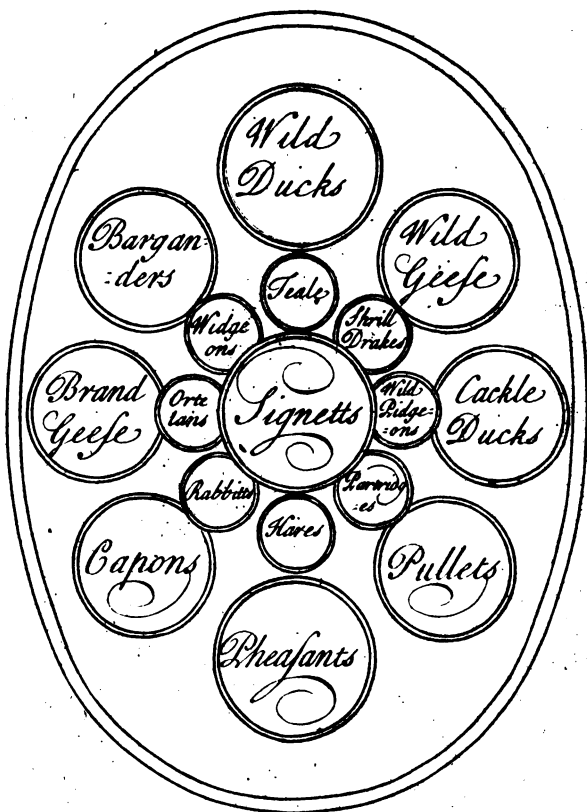
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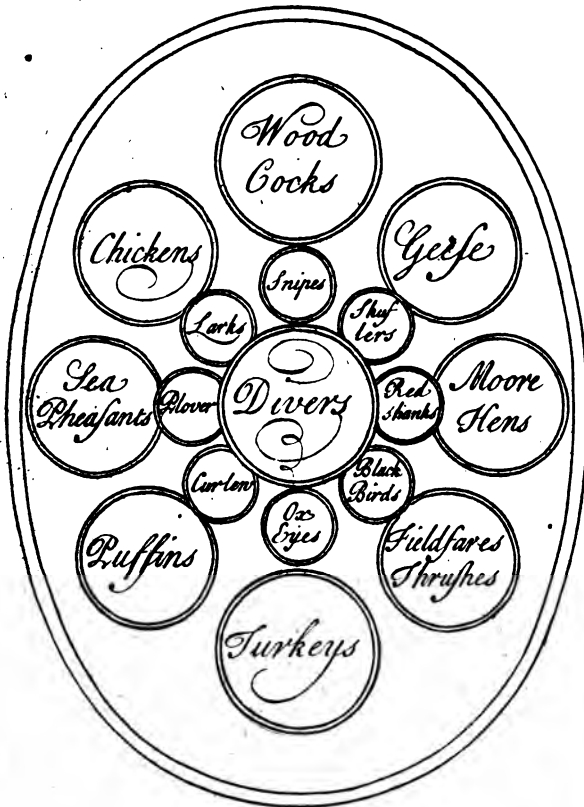


SEPTEMB; OCTOB; NOVEMB,

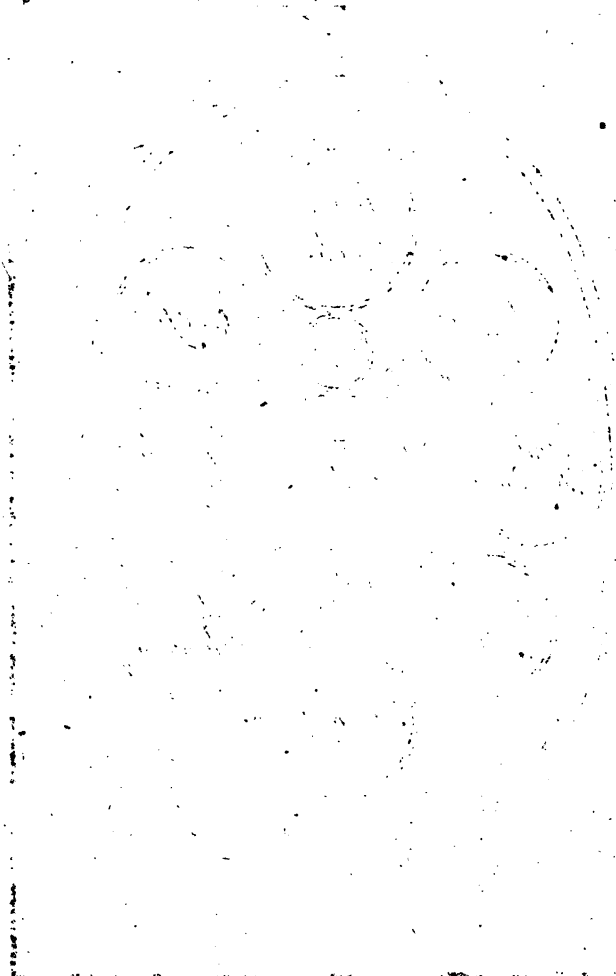


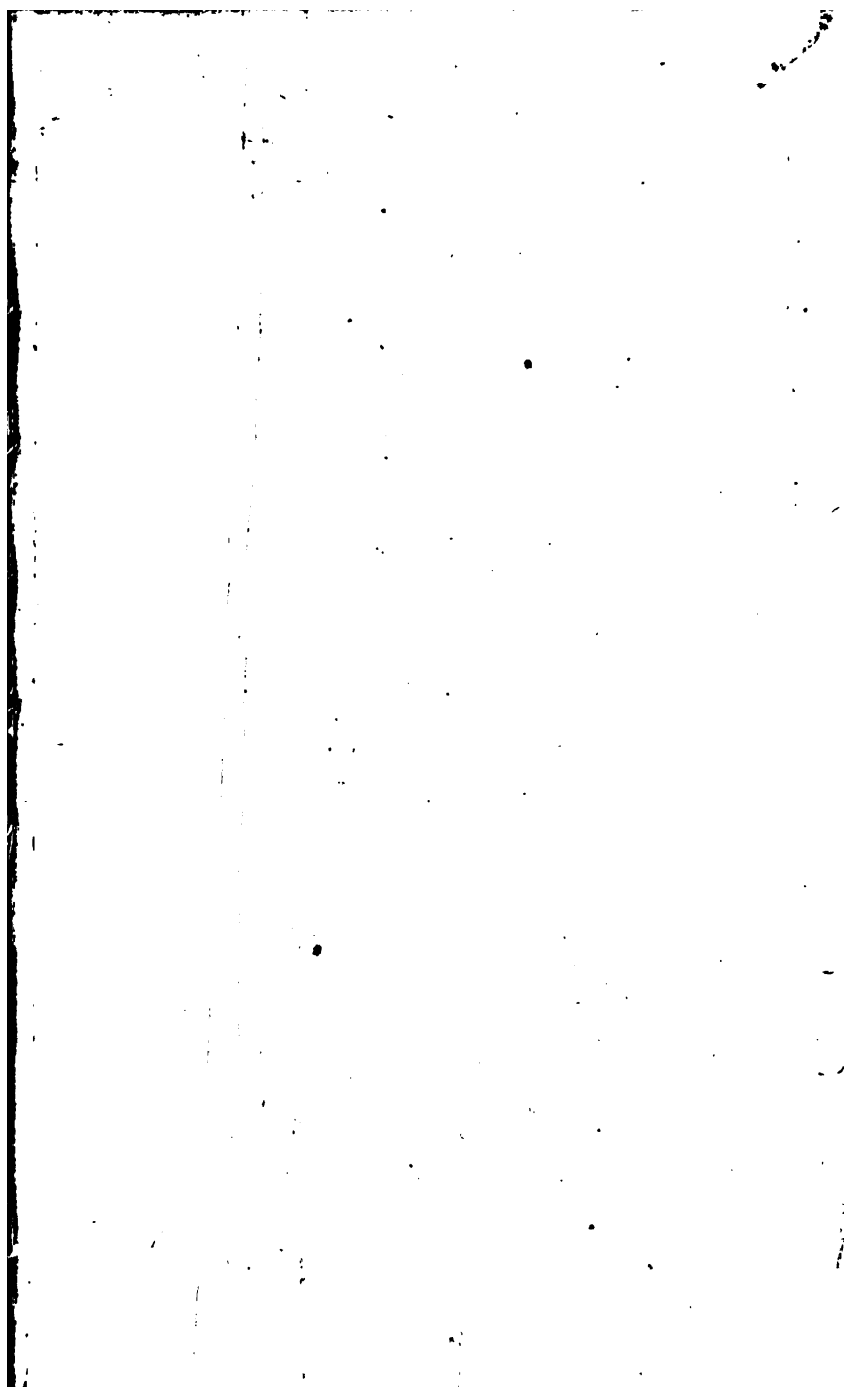


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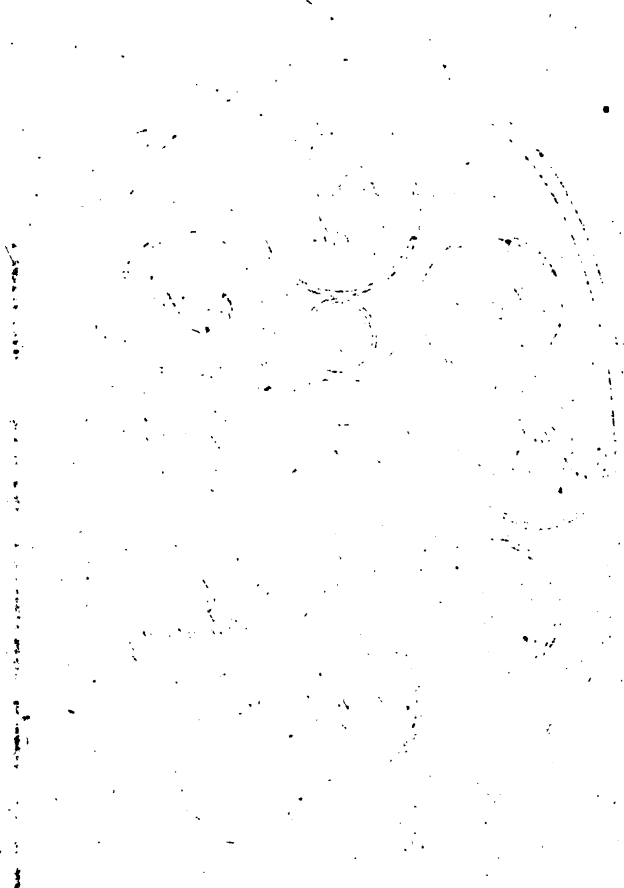


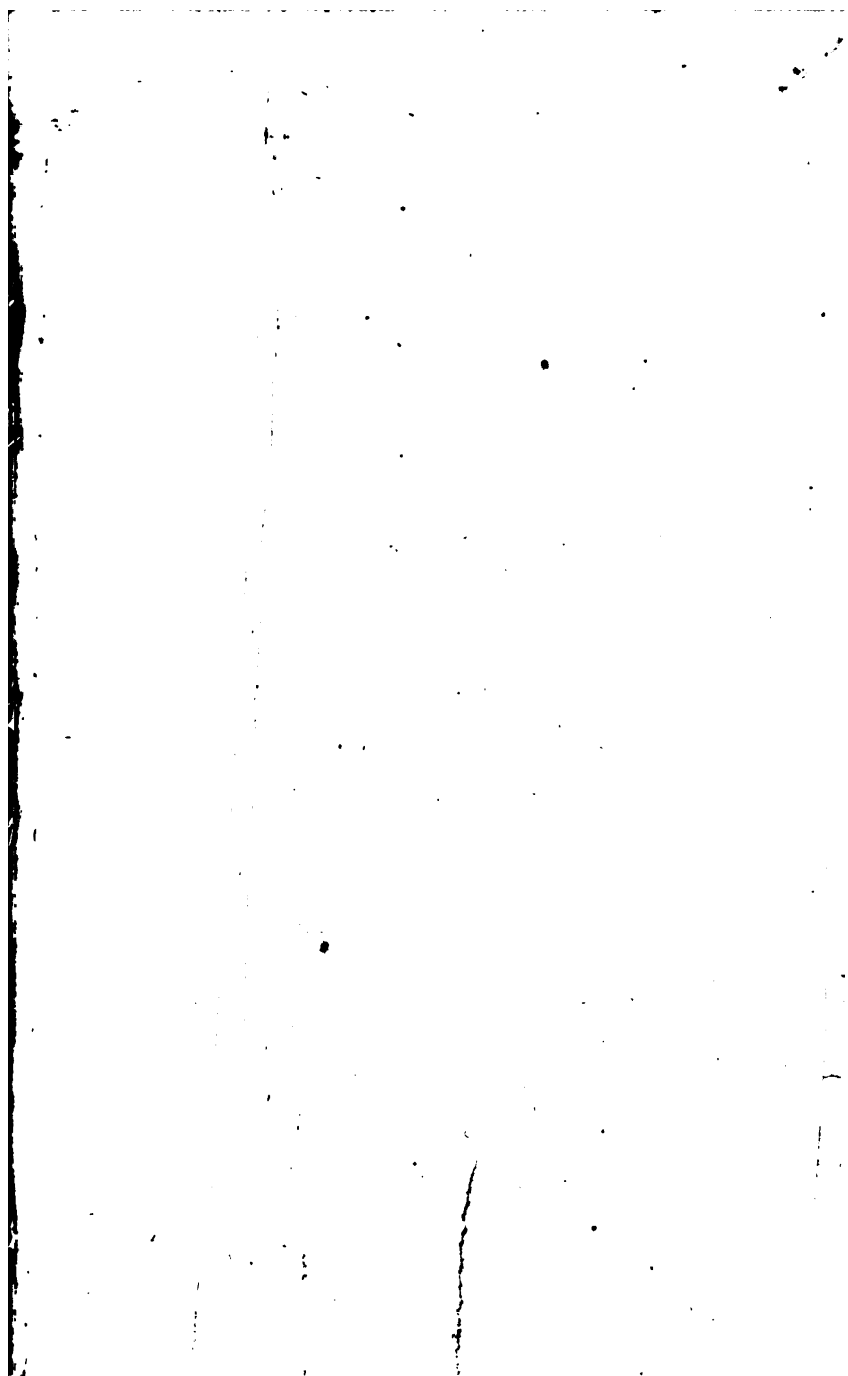
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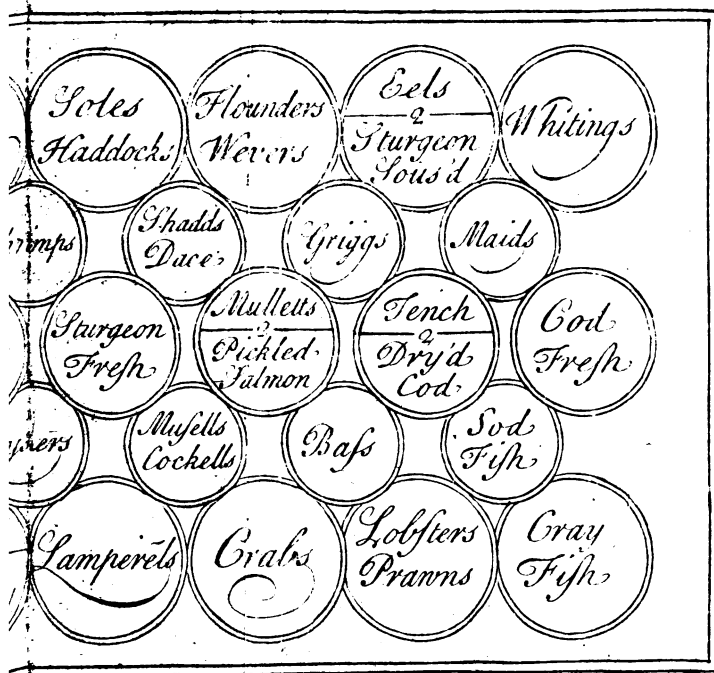


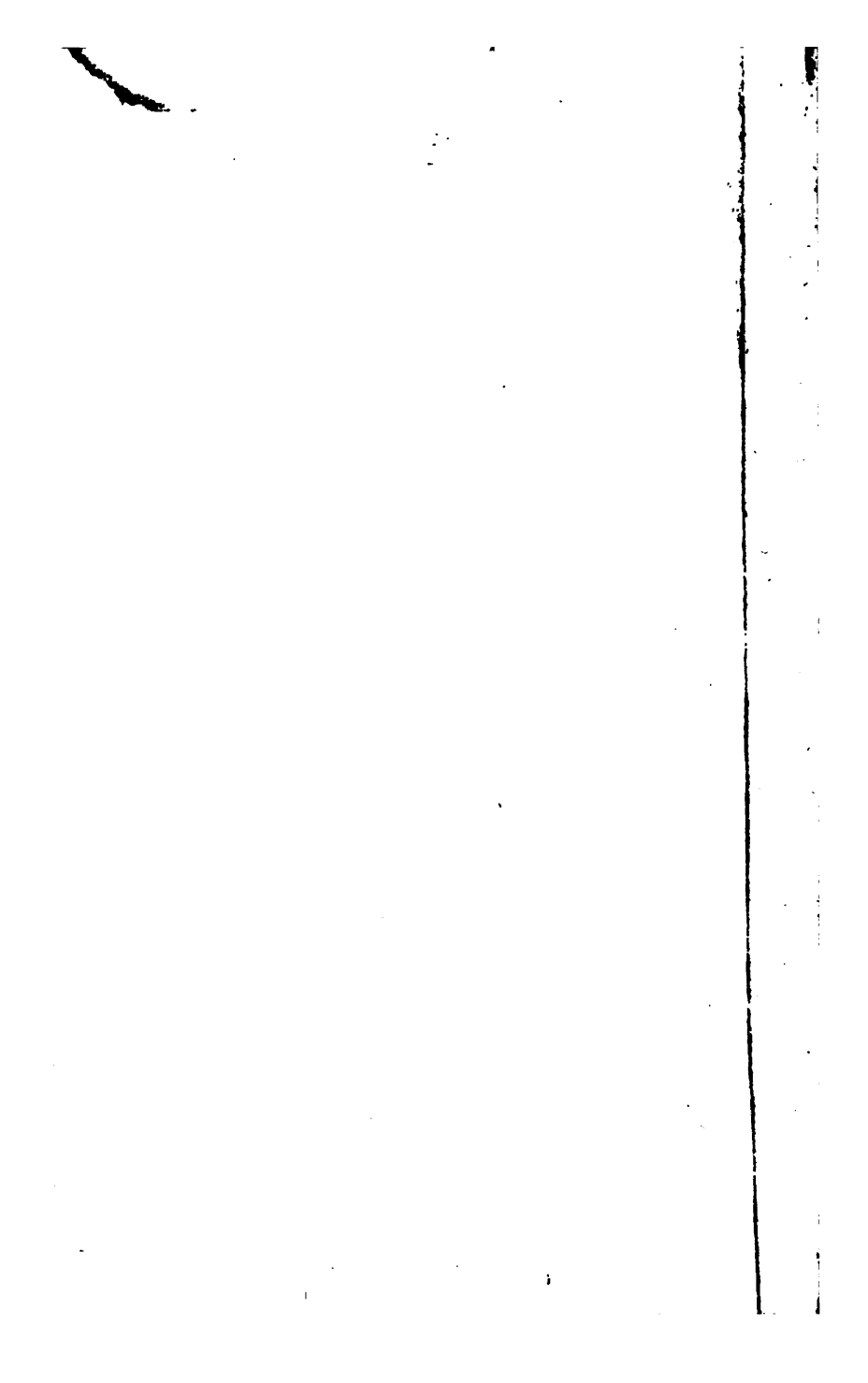


# A Table of all

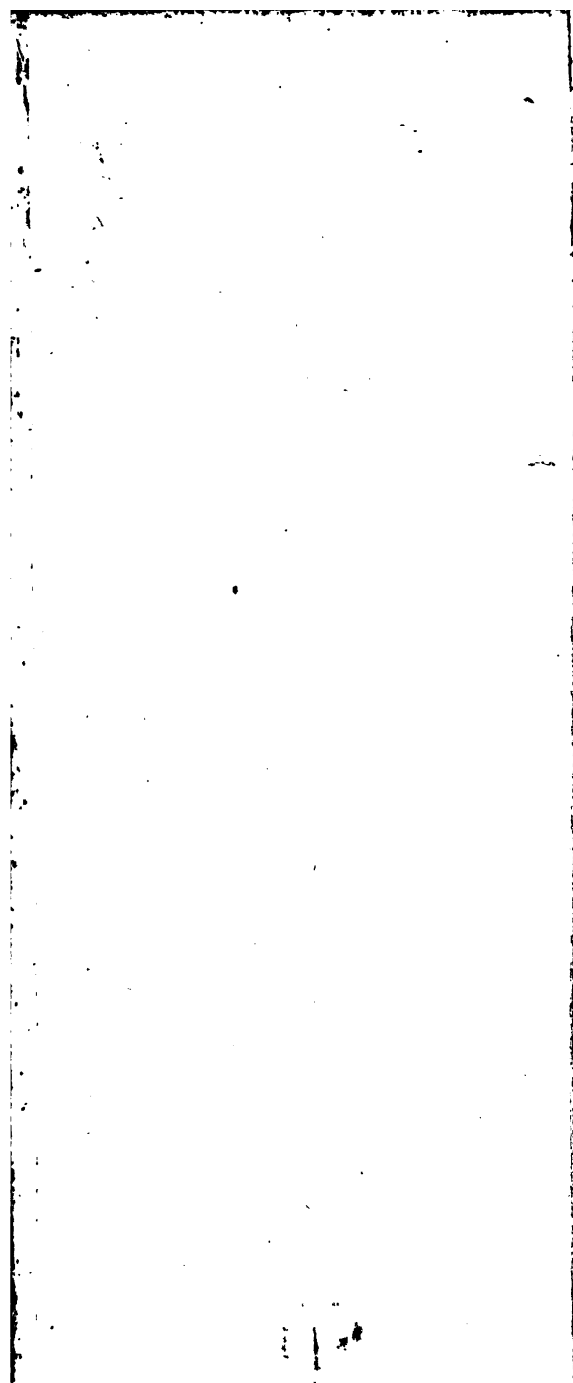
Scate	Hollabut Salt Fyſh	Mackrell Kingston Fyſh	Pearch
	Salt Fyſh	Spratts	Red Herrings
Turbett	Fresh Salmon or Dry'd	Pike	Carp
Guard Fyſh	Herrings Fresh	A Lump	Oy
Barbells	Maids	Lyng Fresh or Dry'd	Gurnetts Horse Mackrell

# Sorts of Fish.

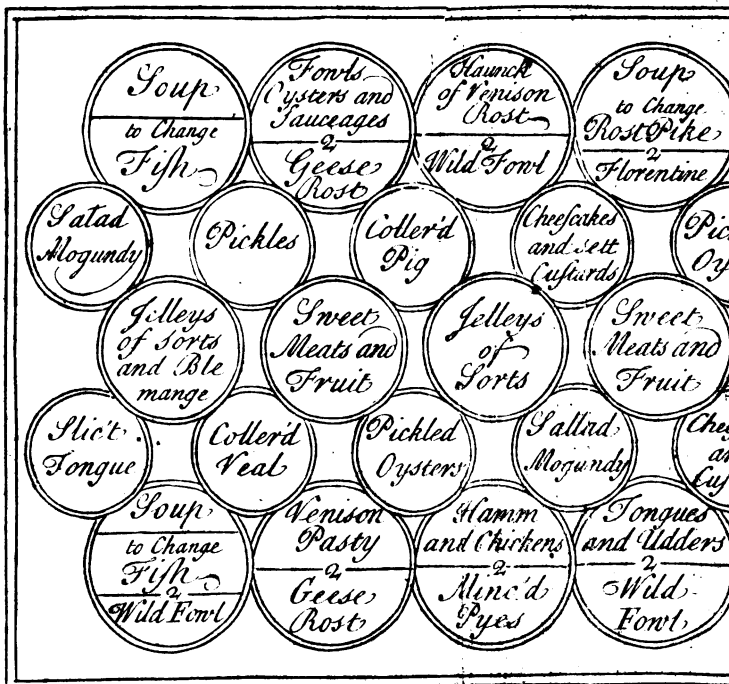






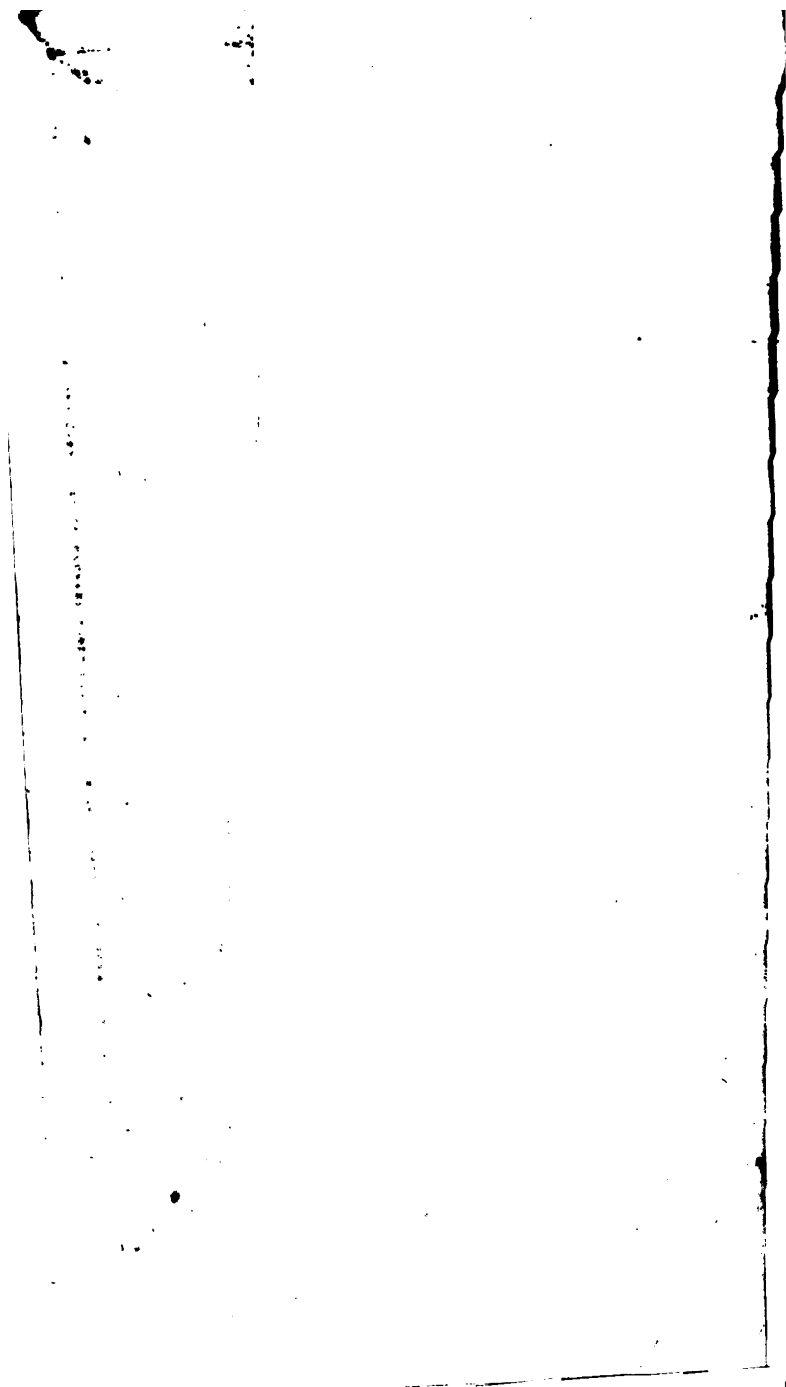


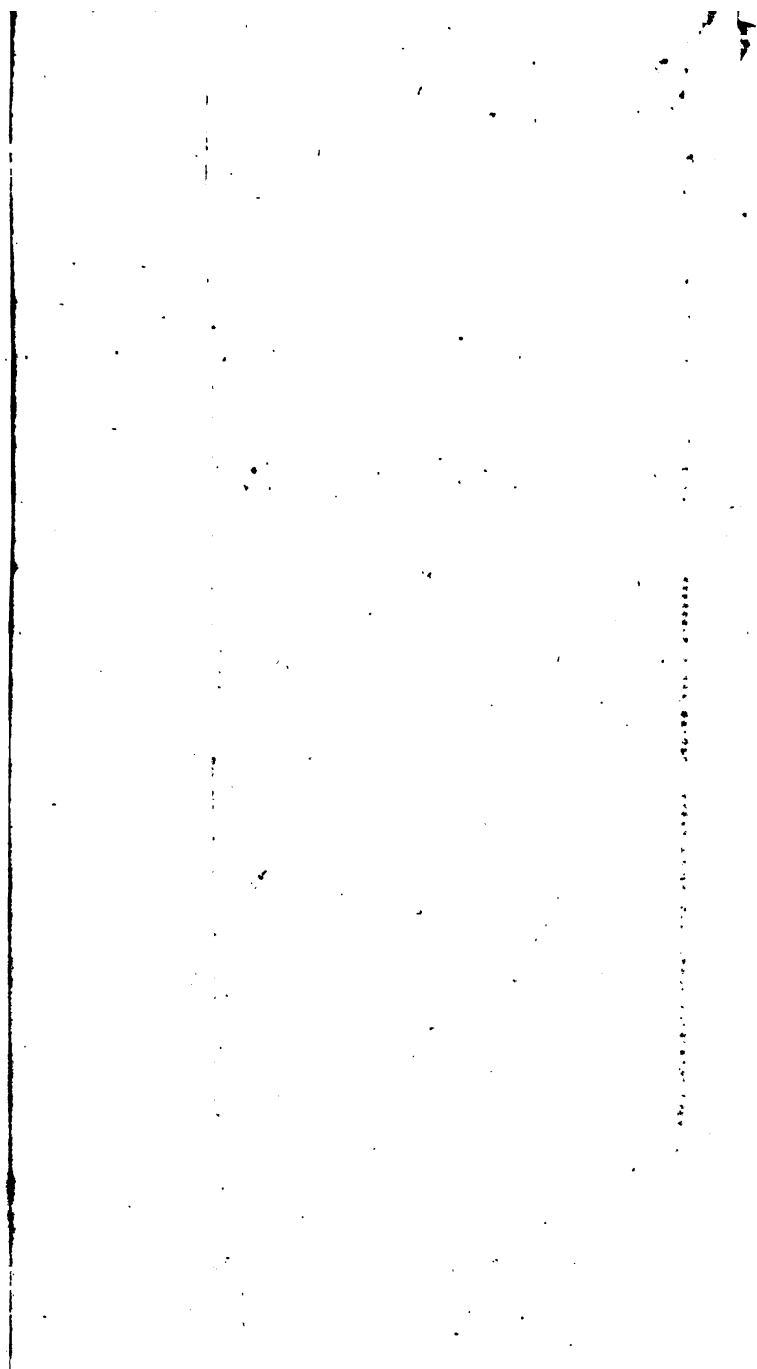
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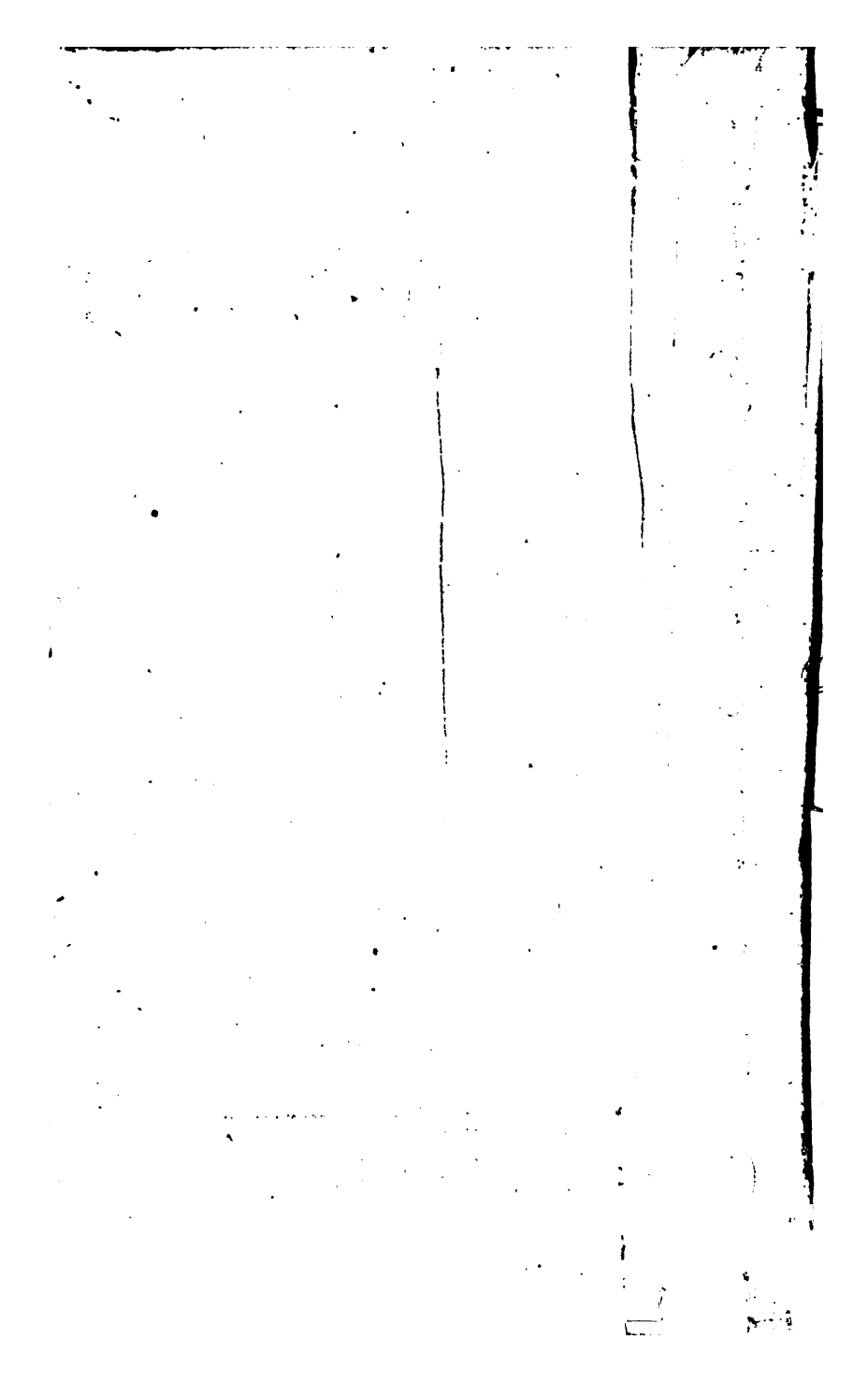


# OR'S TABLE

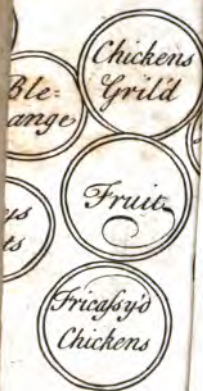
Ham and Chickens 2	Soup to Change Fish	Tongues and Kidneys Roast	Dobed Turkeys 2
Wild Fowl	Fowl	Mixed Pyes	Florentine or Chine and Turkey
Pickled ysters	Collard Veal	Pickles	Sallad Moyouddy
Jellies of Forts	Sweet Meats and Fruit	Jellies of Forts	Sweet Meats and Fruit
Pickled Tongue	Dutch Beef	Cheescakes and Custards	Pickled Oysters
Puddings with Ysters and Succages	Soup to Change Fish	Haunch of Venison Roast	Pidgeon Pye
Wild Turkey	Wild Fowl	Batalia Pye	Wild Fowl

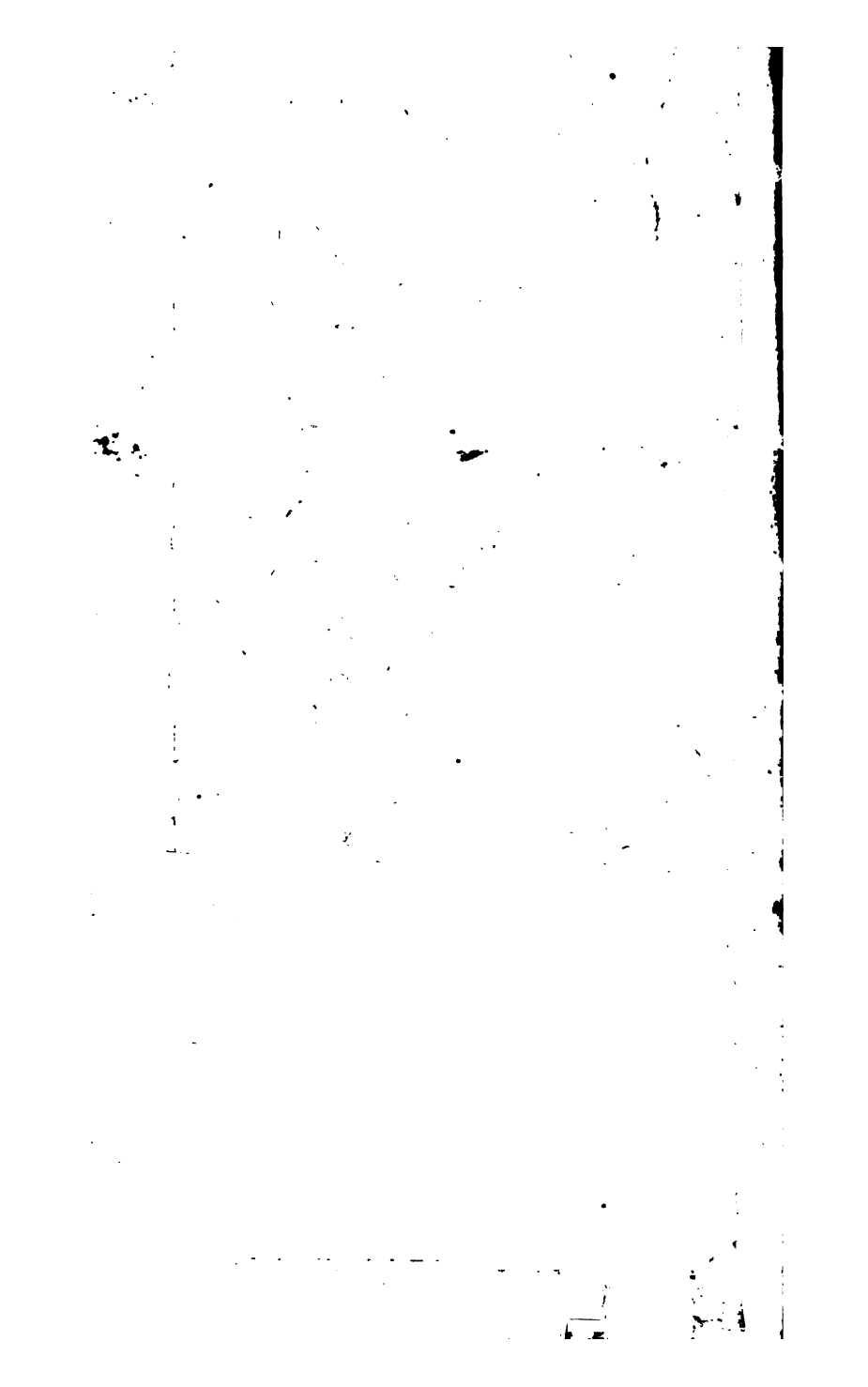






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The COMPLEAT  
*City and Country Cook.*

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*To make Stock for Fish Soups.*

**T**AKE Scate, Flounders, Eels,  
 and Whittings ; lay them in a  
 broad Gravy-pan, put in a  
 Faggot of Thyme, Parsly and Onions;  
 season them with Pepper, Salt, Cloves  
 and Mace ; then pour in as much Wa-  
 ter as will cover your Fish : Put in a  
 Head of Sellery, and some Parsly Roots.  
 Boil it very tender about an Hour, then  
 strain it off for any Use for Fish or Mea-  
 ger Pottages : This Stock will not keep  
 B above

above a Day : If you will make a brown Stock, you must pass your Fish off in brown Butter, and stove it ; then put in your Liquor and Seasoning.

*To make a good Stock for Soups  
of Flesh.*

**T**AKE a Piece of Brisket Beef, a Neck of Mutton, a Knuckle of Veal, and a Fowl ; wash them and put them in your Pot, which fill up with soft Water, and when it boils, skim it clean ; then season it with a Faggot of Herbs, whole Pepper, Salt, Cloves and Mace, and put in a Crust of Bread : Boil all very well, but take out your Fowl and Knuckle of Veal before they are boiled to Rags ; strain all for Use,

*To make good Gravy.*

**Y**OU may lay some Slices of Ham or Bacon at the botton of your Gravy-pan; put in several Pieces of Beef pretty thick; then lay on Slices of Onions and Sellery, or Leeks, also a little Thyme and Parsly; stove it gently till it comes to brown; then put in some good Broth, and you may have it what Colour you please. Strain it off for Use.

*Spanish Olio, the cheap Way.*

**T**AKE Mutton, Beef, Veal, Lamb, and Pork, cut in two Pound Pieces; then set them off, or pass them in a Stew-pan; then take two Pigeons, two Teal, one Duck, two Chickens, four Snipes, two Woodcocks, one Pound of Polonia Sausages; one Pound of Lean Ham; pass off all, then stove all in a deep Pot, with Lettuce, Savoyes, Sellery,  
E 2                      Endive,

#### 4      *The Compleat City*

Endive, a Faggot of Herbs, and some Garlick, with a little Saffron, and a Handful of large Dutch Peas ; season it with Pepper, Salt, Cloves and Mace ; stove all tender, and skim it well ; then make a Coolio with some Peas or Asparagus, to lap over, and a few forc't Lettuce, and Heads of Asparagus ; so dish your Roots and Meat in Rows, your Fowl a top, then your Coolio ; so cover it, and serve away full of Liquor.

#### *Spanish Tureene the easy Way.*

**T**AKE a Piece of Brisket Beef, cut it into three Pieces, a Pound each Piece, the same with a Breast of Veal, and Lamb, and Mutton ; skim it well, then put in two Chickens, or a Fowl, and two Pigeons, two Partridges, and two Teal ; some Lettuce, Sorrel, Parsly, Sellery and Endive ty'd up in Faggots ; season it with Pepper, Salt, Nutmeg, Cloves and Mace ; put in two or three Heads of Garlick, some Slices of Ham, a Handful

## *and Country* C O O K. 5

a Handful of French Beans split, and the same Quantity of Peas ; stove all well and tender, and skim it well ; take out your Chickens before they are too much, and your Lamb likewise ; then dish up your Meat and Roots mixt, and your Chickens at top ; serve away hot, and well skim'd and clean.

### *Sorrel Soop with Eggs.*

**Y**OUR Stock must be made with a Knuckle of Veal and a Neck of Mutton, well skim'd and clean ; put in a Faggot of Herbs ; season with Pepper, Salt, Cloves and Mace, and when it is well boiled and tender strain all off ; then let it settle a little, and skim all the Fat off ; then take your Sorrel and chop it, but not small, and pass it in brown Butter ; put in your Broth and some Slices of French Bread ; stove in the Middle a Powl, or a Piece of a Neck of Mutton ; then garnish your Dish with Slices of

fry'd Bread and some stewed Sorrel, and poach fix Eggs, and lay round the Dish, or in your Soop ; so serve away hot.

### Savoy Soop.

**T**AKE four small Savoys, set off two, and take out the Inside, and fill it up with Forc'd-meat, and tie them round with Packthread, and stove them in your Soop ; then take the others, cut one in Quarters, shave the other fine, then pass it off in Butter, and put in good Broth and Gravy ; season with Pepper and Salt, garnish with forc'd Savoy, and put in the Middle two Pigeons, or a Piece of Mutton ; skim well and serve away hot.

### Veal Soop.

**T**AKE a Knuckle of Veal and cut it to Pieces, boil it with a Pullet and half a Pound of Jordan Almonds beat small ; stove it well and very tender :  
You

## *L and Country C O O K.* 7

You may boil a Chicken to lay in the Middle ; then skim it clean, and season it with Salt and a Blade of Mace ; then take the Yolks of four Eggs and beat them up in a little cool Broth ; so draw it up thickish as Cream, and serve it away hot.

### *Veal Soop with Barley.*

**Y**OUR Stock must be with a Fowl, a Knuckle of Veal and some Mutton seasoned only with Mace ; then strain all off ; put in half a Pound of French or Pearl Barley ; boil it one Hour, season it well, and boil in the Middle a Fowl or two Chickens ; and just as you serve it put in some chop'd Parsly.

### *Travelling Mutton Broth.*

**Y**OU must have one Neck and one Loin of Mutton, cut them into six Pieces each joint ; then wash it from the

B 4

Blood ;

## 8      *The Compleat City*      1

Blood; then put in as much Water as will cover it; season with Pepper, Salt, a Faggot of Herbs, Cloves and Mace; then put in two or three slit Onions, and a few Marygolds; when it is boiled one Hour and a half, skim off the Fat, and put in some Slices of toasted Bread, and dish up with your Chops in the Middle of your Dish.

### *A White Soup with Poached Eggs.*

**Y**OUR Stock must be with Veal and Chicken, then beat half a Pound of Almonds in a Mortar very fine, with the Breast of a Fowl; then put in some White Broth and strain it off; then stove it gently, and poach eight Eggs and lay in your Soup with a French Roll in the Middle, filled with minc'd Chicken or Veal; so serve it hot.

*Scotch*



*Scotch* Barley Broth.

**T**AKE a Neck, a Loin, or a Breast, cut it to Pieces, wash it, put as much Water as will cover it; then when it boils, skim it clean, and season it with Pepper and Salt, some dic'd Carrots, Turnips, some Onions, a Faggot of Thyme and Parsly, and some Barley; stove all this well together; then skim it well: You may put in a Knuckle of Veal, or a Sheep's Head singed with the Woolf on, 'soak'd and scrap'd, and it will be white; so serve away with the Meat in your Broth.

Harrico Mutton.

**T**AKE a Neck or Loin of Mutton, cut it into six Pieces, season it with Pepper and Salt, then pass them off on both Sides in a Frying-pan or Stew-pan; put to them some good Broth, a Fag-

got

got of Herbs, some dic'd Carrots and Turnips fry'd off; and two Dozen of Chesnuts blanch'd, and three or four small Lettuce; stew all this well together: You may put in half a Dozen small, round, whole Onions, and when very tender, skim off the Fat well, and serve away; garnish with forc'd Lettuce and Turnips, and Carrots slic'd.

### Lentil Soup.

**T**AKE one Quart of Lentils, put to them a Gallon of soft Water, two Pounds of good Ham, or Pickle Pork, two Pounds of Mutton, two Pounds of Pork; season with all Spice and Salt; put in a Faggot of Herbs, and stowe all very tender; save a few whole to put in a French Roll for the Middle; the rest pulp off thickish as Cream, so serve away; garnish with Bacon and Lentils.

### Melot Soop.

**T**AKE one Pound of Melot and steep it one Hour in good strong Broth ; then set it on a gentle Fire to simmer ; season with Salt and Mace, then put in two Pigeons and a Quart of good Gravy ; stowe it two Hours, make a Rim of Paste round the Edges, and lay some Melot stowed round with some Slices of French Bread.

### Oyster Soop.

**Y**OUR Stock must be of Fish, then take two Quarts of Oysters, set them and beard them : Take the hard Part of the Oysters from the other, and beat them in a Mortar with ten hard Yolks of Eggs ; put in some good Stock, season it with Pepper, Salt and Nutmeg ; then thicken up your Soop as Cream ;

put in the rest of your Oysters, and garnish with Oysters.

### *Carp or Tench Soop.*

**T**AKE two Carp, one cut to Pieces, and pass it off; put to it some good Fish Stock, the other you must force and bake gently, or stove it in your Soop, season with all Spice, Cloves and Mace, Salt and a Faggot of Herbs; then cut the Tail of a Lobster into Dice, and put in with the Melt of your Carp; skim it clean, and garnish with the Row fry'd, and Parsly and fry'd Sippets.

### *Almond Soop.*

**Y**OUR Stock must be of Veal and a Fowl, then beat a Pound of Jordan Almonds very fine in a Mortar, with the Yolks of six hard Eggs, putting in a little cool Broth sometimes; then put in

as

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as much Broth as you think will do ; strain it off, and put in two small Chickens and some Slices of French Bread ; season it gently, so serve away ; garnish with Whites of Eggs beat up.

### Rice Soop.

**Y**OU must make it with the same Stock as above-mentioned, put in half a Pound of Rice and a Pint of good Gravy, and a Knuckle of Veal, stowe it tender ; season with Mace and Salt ; then make a Rim round your Dish, and garnish with Heaps of Rice : You may colour some with Saffron, and put one Heap of Yellow, and another of White, and serve away hot.

Water

Water Souch, *with* Perch, Eels,  
*and* Flounders.

**T**AKE twelve Perch, two Eels, and six Flounders : You must cut your Eels into Pieces ; your Perch and Flounders must be cut crossways, three Cuts to each ; put as much good Broth or soft Water as will just cover them ; put in a good Handful of pick'd Parsly, and six Parsly Roots cut in long Slips, two small Onions in Slices ; season with Salt and a Blade or two of Mace ; skim it as it simmers, half an Hour will do them ; when you send them to Table, you must send Liquor and all with them, and a Plate of brown and white Bread and Butter, as if for Tea ; garnish with Parsly boiled, and Parsly Roots.

*Stewed*

*Stewed Beef.*

**C**UT it into Pound Pieces, and pass it off brown, or you may wash it and stew it in good Broth or Water; put in some dic'd Carrots, Turnips, and quarter'd Savoys; also slic'd Cabbage, and whole Onions; season it with Pepper, Salt, Cloves and Mace; and when all is very tender, toast some Sippets, and serve away; you may thicken with brown Butter and Flower.

*Hodge-Podge.*

**T**AKE Mutton, Beef, Veal and Pork, and cut them in Pound Pieces; put as much Liquor as will cover them, and skim clean; put in a Faggot of Herbs, and some dic'd Carrots, Turnips, and quarter'd Savoys, with twelve whole Onions;

Onions; put in a Quart of Gravy; stove all tender, skim it well, and serve away hot.

*Vermey Jelly Soup.*

**Y**OU must have good strong white Broth made of Veal, Mutton, and a Fowl; then put into your Pot a good Fowl, and as much Broth as will cover it, and put in half a Pound of Vermey Jelly; stove it two Hours, put in some Mace and Salt, and a Pint of Gravy; skim it and serve away hot.

*Beef a la Dobe.*

**T**AKE a Rump or Buttock of Beef, lard it and force it, then pass it off brown; put in some Liquor or Broth, and a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace; stove it four Hours very tender, and make a Ragoo



Ragoo of Morelles, Trouffles, Mushrooms, Sweetbreads and Pallats, and lay all over; garnish with Pettit-patties and stick Atlets over.

*Beef a la Mode in Pieces.*

**T**AKE a Buttock, and cut it in two Pound Lumps, lard them with gros Lard season'd; pass them off brown, and then stove them in good Liquor or Broth as will just cover Meat; put in a Faggot and season with Cloves, Mace, Nutmeg and Salt; and when tender skim all well, and so serve away hot or cold.

*Amphilia's of Beef, Veal, or Mutton.*

**T**AKE two Necks or two Loins, and bone them, leaving the upper top Bones on about an Inch; then lard one with Bacon, the other with Parsly; skewer  
C them,

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them, and you may either stowe them or roast them ; you may fry some Cucumbers, and stew them after, and lay under or make a Sauce Robert with Onions, Mustard, Vinegar and Gravy, and lay under either stewed Sellery, or Endive, as you please.

*Melon Soop Sweet.*

**Y**OU must have two good Melons, cut the Inside into small Dice, then pass them off in Butter Gold Colour ; put in half a Handful of Flower, then put in two Quarts of Cream, season with Sugar, and stir it about gently, and when 'tis as thick as Cream, garnish with Savoy Biskets and Melon slic'd.

**Ox Head**

*Ox Head stewed, or Forc'd and  
Collered, hot or cold.*

**Y**OU must bone your Cheeks, and  
soak them twelve Hours in luke-  
warm Water ; then take them out and  
wipe them dry with a Cloth, and cut  
them square, washing the Inside over  
with Yolks of Eggs ; then season them  
with Pepper, Salt, Cloves and Mace,  
and chop some Parsly, Thyme, Sage and  
Onions two Handfuls together, and strew  
all over your two Cheeks as thick as a  
Crown-piece ; then roll it up very tight  
and tie it with Packthread, and you may  
either boil or bake it, and serve it either  
hot or cold.

*Beef Olives.*

**C**UT a Rump of Beef into long Steaks,  
cut them square, and wash them  
with an Egg and season them ; lay on  
C 2 some

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some Force-meat, and roll them and tie them up fast, and either roast them or stove them tender ; sauce them with Shal-lots, Gravy and Vinegar.

*Beef Scarlet.*

**T**AKE a Brisket Piece of Beef and rub all over half a Pound of Bay Salt, and a little White Salt mixt with it ; then lay it in an earthen Pan or Pot ; turn it every Day, and in four Days it will be Red ; then boil it four Hours very tender, and serve it with Savoyes, or any Kind of Greens, or without, with pick'd raw Parsly all round.

*Ox Tongues and Udders ; Roast  
the Udders Farc'd.*

**Y**OU must first boil off your Tongues and your Udders, then make a good Force-meat with Veal ; and as for your  
Tongues

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Tongues you must lard them, and your Udders you must raise the Inside, and fit them with Force-meat, washing the Inside with the Yolk of an Egg ; then tie the Ends close, and spit them and roast them ; make a Sauce with Syrup of Claret or Gravy ; you may draw the Udders a top with Lemon-peel and Thyme.

Sheeps Tongues, &c. *and* Chickens.

**Y**OUR Tongues must be small, twelve will make a Dish with three Chickens ; they must be Sheeps, or Stags, or Hogs Tongues ; they must be in a red Pickle, the same as for Hams ; then lay Greens betwixt every Tongue ; as Spinach, French Beans and Savoy, Carrots and Turnips, and Colliflowers ; so serve your Chickens in the Middle ; sauce with melted Butter, and serve away.

*Tongues Camport.*

**T**AKE twelve small Tongues, Calves or Sheeps, and boil them off tender, and skim them ; then lard the half of them very well, and make a clear Amber coloured Coolis, and put in your Tongues ; stowe them half an Hour, then skim off the Fat ; squeeze in an Orange, and serve them in your Coolis as thick as Cream, so serve away.

*Ox Tongues a la Mode.*

**T**AKE large Ox Tongues and boil them tender ; then blanch them and take the Skim off, and lard them on both Sides, leaving the Middle ; then brown them off and stowe them one Hour in good Gravy and Broth ; season with Spice and a Faggot of Herbs, and put in some Morelles,

Morelles, Trouffles, Mushrooms, Sweetbreads, and Artichoke Bottoms ; then skim off the Fat, and serve them either hot or cold.

### Scotch Collops *Brown.*

**T**AKE a Phillet of Veal, cut it in thin

Collops and hack them well ; season them with Nutmeg, Pepper and Salt, then fry them off quick and brown ; then brown off a Piece of Butter Gold Colour, thicken'd with Flower, and put in some good clear Gravy ; then put in some Mushrooms, Morelles, Trouffles, and Force-meat Balls, with Sweetbreads dic'd ; squeeze in an Orange or Lemon ; tofs up your Collops quick and thick, so serve.

### White Collops.

**Y**OU must cut them small, and hack them well ; season with Nutmeg and Salt, and pass them quick of a Pale Co-

C 4

lour

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lour in a small Bit of Butter ; then squeeze in a Lemon ; put in half a Pint of Cream and the Yolks of four Eggs ; tofs them up thick, and serve away quick.

### *Venison in Blood.*

**Y**OUR Shoulder, Neck, or Breast must be boned, lay it in seasoned Blood twelve Hours, as you find in the Receipt below ; then roll up your Neck or Breast with some of the Set Blood and Sweetherbs, and roast it or stove it gently in good Broth and Gravy, with Shallots and Claret, so serve away hot.

### *Mutton (a Shoulder) in Blood.*

**Y**OU must kill a Sheep, or Lamb, or Calf, and mix some with Salt, stirring it about ; then lay your Mutton in this Blood ; season with Winter Savory, Sweet-marjoram and Thyme ; then chop a little



the Suet small, and stir it all on the Fire until thick ; then spit your Mutton and cover it all over with a Caul, so roast it well.

*Veal stoved Whole.*

**T**AKE a Phillet of Veal, stuff it, lard it and half roast it ; then stove it gently in good Broth and Gravy till tender, two Hours will do it ; then make a Ragoo of Sweetbreads and Mushrooms, toss them up with the Yolks of Eggs and Cream, and the Juice of an Orange, and lay over.

*A Jugg'd Knuckle of Veal.*

**Y**OU must have a Pewter one made with a Skrew, or you may do it with an Earthen one ; put in it a Knuckle of Veal, and a Bit of Beef, with two or three

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three Heads of Endive and Sellery, two or three Onions whole, and a Blade of Mace, half a Pint of Water, and a Faggot of Thyme and Parsly, with Pepper and Salt ; then cover it close and boil it in a Pot or Copper three Hours ; then take it out and dish it up ; take out the Faggot of Sweet-herbs, so serve away hot.

### *Veal Cutlets larded.*

**T**AKE a Neck of Veal, cut it into Bones, and lard one Side, and fry them off quick ; then thicken a Piece of Butter with a little Flower and an whole Onion ; put in some good Gravy, as much as will just cover them, and a few fresh Mushrooms and Force-meat Balls ; stowe them tender, skim off the Fat, and squeeze in a Lemon ; season them and serve away.

Fricando's

*Fricando's of Veal.*

**T**AKE a Phillet of Veal, cut it into six large Collops, an Inch thick, lard them well ; then sheet a Pan with fat Bacon, and lay your Veal, lard downwards ; put in a Pint of white clear Broth, and two Blades of Mace, and stove them two Hours till all the Liquor is gone ; they will be of a Gold Colour ; so serve them with thick Gravy.

*Calf's Head Collered and Pickled.*

**Y**OU must bone it and cleanse it well ; then wash it with Egg and season it with Pepper, Salt and Nutmeg, Thyme, and Parsly ; put on some Force-meat, and roll it up and boil it tender ; then take it out and lay it in Surgeon Pickle ; let it lie four Days, when you may use it in Slices as you do Surgeon.

Calf's

*Calf's Head Fricass'y'd.*

**Y**OUR Head must be well cleaned and boiled tender ; then cut it in square Pieces as big as a Walnut ; then toss it up with Mushrooms, Sweetbreads and Artichoke Bottoms, Cream and the Yolks of Eggs ; season it with Mace and Nutmeg, and squeeze in a Lemon, so serve away hot.

*Calf's Head Hash'd and Grill'd.*

**Y**OU must split it and cleapse it well ; then boil it very tender, and save one half and wash it over with the Yolk of an Egg, and season it with Pepper, Salt and Nutmeg, and grate over some crum'd Bread ; then boil it, or set it before the Fire, and it will brown ; cut the other half into Pieces, and toss it up with  
Butter,

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Butter, Shallot, Mushrooms, Sweetbreads and Coxcombs, and a few Capers, with a little Gravy; or you may do it white with Yolks of Eggs and Cream; then scald the Brains and fry them in Batter with the Tongue, and Slices of Bacon and fry'd Parsly; and when you dish up, lay the Head in the Middle, and the Brains, Tongue, Bacon and Parsly round; squeeze in an Orange.

*Calf's Feet Sweet.*

**Y**OU must boil them tender and take out the Bones; then plump some Currans, and put in half a Pint of Cream and the Yolks of two Eggs, a little melted Butter and Sugar, so serve away hot.

*Lamb's Head Whole.*

**Y**OU must have two, one must be whole, the other split; then the Liver, Lights and Heart must be boiled  
tender

tender and chop'd small, and tofs'd up with Butter, Pepper, Salt, Thyme and Parsly, with a little Cream and fresh Mushrooms; save a Bit of the Liver to fry and put round the Dish with Bacon; then stove the whole Head and two Halves in some good Broth and Gravy about an Hour; then bread off your Halves and wash them with Yolks of Eggs, and broil them, or lay them in the Oven's Mouth a Quarter of an Hour, and so serve them in the Middle of your Hash, and garnish with fry'd Bacon, Liver and Parsly.

### *Mutton Disguised.*

**T**AKE a Shoulder of Mutton three Parts roasted, and let it cool; then raise the Skin all up to the Knuckle and cut off all to the Skin and the Knuckle; save the Blade-bone and broil it, and make a good Hash with the rest of it; put in some Pickle Cucumbers, Capers, and good  
Gravy

Gravy and Shallot, and toss it up, and lay the Blade-bone on and the Skin.

### *Mutton Espagniole.*

**T**AKE a Leg of Mutton and force it, lard it and stick six Cloves of Garlick in the Hind-part of it; then stove it tender; or you may roast it and make a Sauce with Capers, Shallots, Gravy, Butter and Vinegar, and so serve it away; garnish with Mutton Cutlets.

### *To make Dutch Beef.*

**Y**OUR Piece must be cut from the Hind-part of the Buttock, or a lean Piece; then take a Gallon of Pump Water, put in two Pounds of Bay Salt, two of White Salt, six Ounces of Salt Peter, and four of Peter Salt, one Pound of Fourpenny Sugar, six Bay Leaves, one  
• Ounce

Ounce of Lapis Prunella ; mix all this in your Liquor ; then put in your Beef : Let it lie ten Days ; then take it out and dry it with Deal Sawdust in a Chimney, and in six Days it will be ready.

*For Legs of Mutton Ham Fashion.*

**Y**OU must have Hind-Quarters very large, and cut Jigget Fashion, that is a Piece of the Loin with it ; then rub it all over first with Bay Salt, and let it lie one Day ; then put it into the same Pickle above-mentioned, and in seven Days it will be red through ; then hang it up by the Handle, and Smoke-dry it with Deal Dust and Shavings, making a great Smother under it, and in five Days it will be ready ; you may boil it with Greens, and it will cut as red as a Cherry ; so serve it Ham Fashion.



*To Dry Sheeps Tongues, Hogs  
Tongues, and Neats Tongues.*

**I**T must be with nothing but Deal Chips and Sawdust ; you must make a gentle Smother with it, and hang up your Tongues, and in six Days they will be ready ; they must not be hung low but about twelve Foot above your Smother, otherwise they will taste too strong of Smoak, and be dried too soon ; then take them down and hang them up in a dry Place from the Fire.

*A Breast of Mutton Collar'd.*

**T**AKE it and bone it, and season it with Pepper, Salt, chop'd Thyme and Parsley ; then wash the Inside with the Yolk of an Egg, after which you must roll it up and tie it tight with Pack-  
D thread ;

thread ; then either bake, roast, or boil it ; cut it in Slices, leaving one large Piece ; then make either a Sauce with Oysters or Capers, or Butter, Shallot, and Gravy, or you may cut some Cutlets and lay round ; and then garnish with slic'd pickled Cucumbers, and Capers.

### Mutton Collops.

**T**AKE a Leg, or Neck, or Loin of Mutton, take out all the Sinews and cut it in small thin Slices ; hack them well ; season them with Pepper, Salt, and a little Shallot chop'd small ; then strew a little Flower on them, fry them quick, and put in a little Gravy and Mangoe, or Capers, and toss them up quick.

### Roylets *and* Kidneys.

**T**AKE eight large Mutton Rumps and boil them very tender ; then take eight large Kidneys and force them,  
2
skewer

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skewer them crossways and broil them ; then take the Rumps and wash all over with Yolks of Eggs and season them with Pepper, Salt, Thyme, Parsly and crum'd Bread and broil them ; sauce them with Butter, Gravy, Shallot and Vinegar, so serve them hot.

*Cutlets Roasted.*

**T**AKE a Neck or Loin, cut it in six Chops, season them with Pepper, Salt, Thyme and Parsly, and spit them every one an Inch apart ; then roast them off quick and sauce them with Gravy, Shallot, Horse-radish and Vinegar ; so serve away hot.

*Cutlets in Papers.*

**T**AKE a Neck of Veal, cut it in Bones and hack them, leaving the Top of the Bone bare about an Inch ;  
D 2 then

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then season them and lay Force-meat over one Side, and fold them in Writing Paper and broil them: You must butter your Paper, so serve them hot.

### Cutlets *Compart.*

**T**AKE a Neck of Veal and cut it in thick Cutlets; trim the Top of the Bone, lard one Side, and then fry them off; put in some Gravy, Mushrooms and Sweetbreads, and stove them thick; squeeze in a Lemon, and serve away hot.

### Lamb *with* Rice.

**T**AKE a Fore-Quarter and roast it about three Parts; take a Pound of Rice and put in two Quarts of good Broth and two Blades of Mace and some Salt and Nutmeg; stove it one Hour, and take it off; put in six Yolks of Eggs and one Pound of Butter; then  
put

put your Lamb in Joints in the Dish, and the Rice all over ; wash it over with Eggs, and so bake it.

*A Pillo of Veal.*

**T**AKE a Neck or Breast of Veal half roasted, and cut it in six Pieces ; season it with Pepper, Salt and Nutmeg, and butter the Inside of your Dish ; then stove a Pound of Rice tender with some good white Broth, Mace and Salt ; you must stove it very thick ; put in the Yolks of six Eggs ; stir it about very well and cool it, and put some at the Bottom of your Dish, and lay your Veal in a round Heap and cover it all over with Rice ; wash it all over with the Yolks of Eggs, and bake it one Hour and an half ; then open the Top and pour in some good thick Gravy, and squeeze in an Orange, and so serve away hot ; garnish with slic'd Orange and Veal Cutlets.

*A Pillo.*

**T**AKE a Pound of Rice and stove it with two Pullets, some Mace and Nutmeg, and a good Piece of Butter ; stove this well and dry, so that your Rice will separate ; then dish up your Fowl and lay your Rice all over, or in Heaps : You may colour some with Saffron and serve in Heaps ; garnish with Slices of fry'd Ham, or Sausages fry'd.

*Calf's Head Surprise.*

**Y**OU must bone it and not split it, cleanse it well, and then fill up the vacant Place with Force-meat, and make it in the same Form as before ; you may put in the Middle a Ragoo, and cover it with Force-meat ; then wash it with Egg, and crum it, and bake it, so serve it,

Lamb's

*Lamb's Head Hash'd.*

**C**LEANSE it well and boil it, take the Liver, Lights and Heart, and mince them ; put in a Piece of Butter, Pepper, Salt and Vinegar, and a pickled Cucumber ; then broil one half of the Cheek, and the other plain ; fry the Brains and Tongue with a Slice of Bacon and Parsly, or boil the Brains, and Tongue, and Parsly with some melted Butter and Vinegar, and serve it that way ; either Way is good.

*Roast Mutton and Stewed Cucumbers.*

**T**AKE a Chine, Loin, or Neck of Mutton ; lard one half with Parsly, the other with Bacon, then roast it : You must pare your Cucumbers, cut them in large Dice, and take out the Seed and

D 4

fry

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fry them ; put to them a little Flower, brown them and put in some good Gravy, Pepper, Salt and Vinegar, and stew them an Hour, so serve them under your Cucumbers.

*Another Way.*

**Y**OU must have a Neck and Loin, they must be boned, only leaving the top Bones about an Inch long on ; you must draw the one with Parsly, and the other must be larded with Bacon very close ; skewer them and roast them, or stove or bake them just as you please ; then fry off some Cucumbers, and stew them and put under ; season your Cucumbers with Vinegar, Pepper, and Salt, and Shallot minced ; then lay your Sauce under your Phillets of Mutton, and garnish your Dish with Horse-radish and Pickled Cucumbers.

Mutton



*Mutton in Blood.*

**T**AKE a Shoulder just killed, and save the Blood of a Lamb, mix it with Salt, Penny-Royal, Winter Savory and Thyme cut very small ; lay the Mutton in this eight Hours, chop about four Ounces of Beef Suet, and put to it a Quart of your Blood and Herbs, and set it on the Fire until thickish ; spit your Mutton and lay on your Blood, wrap a Caul over it, and roast it.

*Mutton with Oysters.*

**T**AKE a Leg or Shoulder of Mutton, raise six Holes with your Knife, then roll up your Oysters in Eggs with Creams and Nutmeg, and stuff three into every Hole ; if you roast it put a Caul over, if boiled in a Napkin ; then make some good Oyster Sauce and lay under it, so serve away hot.

Mutton

*Mutton Grilled with Capers.*

**T**AKE a large Breast and boil it tender ; then carbonade it all over ; wash it over with the Yolks of Eggs, and season with Pepper, Salt and Crums of Bread, and a little chop'd Thyme and Parsly ; then broil it gently ; make some good Sauce with Butter, Capers, Gravy, Shallot and dic'd Mangoe or Mushrooms ; so serve away hot.

*Collar'd Mutton, Veal, or Lamb.*

**T**AKE a Breast and bone it, then wash the Inside with Egg ; season with Nutmeg, Pepper, Salt and Mace ; lay a Sheet of Bacon over it and some Force-meat half Inch thick ; then roll it up tight and skewer it with six Skewers and tie it with Packthread, and either bake it, stove it, or boil or roast it : You may

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may cut it in Slices or send it whole, garnished with Patties or Cutlets; sauce it with good Gravy, Butter, and Juice of an Orange; so serve away quick and hot.

*A Saddle of Mutton and Kidneys.*

**T**AKE a Fore-Chine of Mutton, raise the Skin and draw it with Thyme and Lemon, and force some Part with Sausage Meat; then take twelve Kidneys and force them, and skewer them and broil them, and lay round with Horseradish between, and Gravy under.

*Philetts of Beef Larded.*

**Y**OU must cut out the Inside of a Sirloin of Beef all in one Piece, and lard the Middle with good Bacon, and the Ends with Parsly; you may either roast it or set it in the Oven's Mouth, or dore it or stove it; make a clear Gravy  
Sauce

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Sauce under, or Caper Sauce, or a Ragoo under, or stewed Sellery or Endive.

#### *A Chine of Beef in Bones.*

**Y**OU must have a Fore-Chine, cut it very narrow in ten or twelve Pieces; season it with Pepper, Salt, Thyme and Parsly, also Crums of Bread; spit them every one, but not too close, and roast them off quick; then make a Sauce with Capers, and Shallots, and Gravy and Horse-radish; dish away and garnish with Horse-radish.

#### *Pork Sausages.*

**Y**OU must cut the best of the Lean of the Pork and chop it fine; put as much Fat as Lean; season with all Spice, Pepper, Cloves and Mace beaten, and some Salt, Winter Savory and Thyme; then cleane your Skins and fill them, but  
not

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not too full, and tie them in Lengths and use them ; you must prick them first, or set them before you fry them.

*Polognia Sauages.*

**T**AKE four Pounds of lean Buttock of Beef, cut it to Pieces ; put into it one Pound of dic'd Suet, one Pound of dic'd Bacon, season with all Spice and Pepper just bruised, and with Bay Salt and Salt Peter mixt up with your Seasoning ; then tie them up in Skins as big as your Wrist : You must mix in a little Powder of Bay Leaves, then dry them as you do Tongues, and eat them without boiling.

*Pork Stuffed and Roasted.*

**T**AKE a Leg of Pork and make a Stuffing with Sage, Onion, Parsly, Pepper and Salt, Crums of Bread, a little

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the Fat, and two Eggs ; then stuff your Pork with it, after which lay a Caul all over it, and roast it ; when half roasted take it off and scotch it with a Knife and crisp it.

Turkey Sausages.

**Y**OU must either boil or roast your Turkey, and take all the Breast and Flesh off, and cut it in Pieces, putting in some bearded Oysters rolled in Eggs ; season with all Spice beaten, and some Nutmeg ; put in some Marrow and then fill your Skins, after which you may either boil them or fry them ; you may hack your Oysters and Marrow small if you please, and put in some Thyme and Parsly, grated Bread and Sweetherbs, and Combs and Mushrooms ; so broil them when you send them away.

*A Hog's*

*A Hog's Head Cheese Fashion.*

**Y**OU must bone it and lay it to cleanse twenty-four Hours in Water and Salt, and scrape it well and white; lay Salt on the Inside, to the Thickness of a Crown-piece and boil it very tender; then lay it in a Cheese-Press, cover it with a Cloth, and when cold it will be like a Cheese; you may souse it.

*Pork Cutlets.*

**T**AKE a Loin or Neck of Pork, cut off the Skin and cut it into Cutlets; season them with Sage, Parsly and Thyme cut small, Pepper and Salt, and Crums of Bread; mince all together and broil them; sauce them with Mustard, Butter, Shal-lot, Vinegar and Gravy; so serve them away hot.

*A Pig*

*A Pig Lamb Fashion.*

**Y**OU must skin it and leave the Skin whole with the Head on; then chine it down as Mutton, and lard it with Lemon-peel and Thyme, and roast it in Quarters as Lamb; the other Part fill full with a good Country thick Plum-Pudding; sew up the Belly and bake it; the Pig will look as if roasted.

*A Pig Rolliard.*

**T**AKE it and bone it, leaving the Head whole, and wash it over with Egg; season it with Pepper, Salt and Nutmeg, and lay over some Force-meat; then roll it up, and either roast it or bake it, or stove it: You may cut it in six Pieces and send the Head in the Middle; make Sauce with the Brains and Sage, Butter, Gravy, and Vinegar, so serve away hot.

*A Pig*



*A Pig in Jelly.*

**C**UT it in Quarters and lay it in your Stew-pan; to one Calf's Foot and the Pig's Feet, put in a Pint of Rhenish Wine, the Juice of four Lemons, and one Quart of Water; season with Nutmeg and Salt; stove it gently two Hours; let it stand till cold, and send it up in its Jelly.

*A Pig Roasted.*

**Y**OU must put in the Belly a Piece of Bread, some Sage and Parsly chop'd small, and some Salt: Sew up the Belly and spit it and roast it, then split it and cut off the Ears and Under-Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy and Vinegar, and lay under: Make Curran-Sauce in a Cup.

E

*A Pig*

*A Pig Three Ways.*

**Y**OU must first skin your Pig up to the Ears, and then cut it in Quarters and draw it with Thyme and Lemons as you do Lamb, or roast it plain as Lamb; send it to Table with Mint Sauce, and garnish with Water-creffes; then take the Skin and make a good thick Plum-Pudding Batter with good Suet, Fruit and Eggs; fill up the Skin to the Ears, which sew up, and put it in your Oven and bake it, and it will appear as a roast Pig. Another Way is, when you go to kill your Pig, whip him about the Yard till he lies down; then stick him, scald him and roast him, and he will eat well; or you may bone him and stuff him with good Savory Force-meat, or roast him plain with Sage, Salt and Bread in his Belly, and serve with Curran-Sauce, and Savory-Sauce under.

Venison

*Venison Rolled, Forc'd and  
Roasted.*

**T**AKE a Neck and bone it, season it with Pepper and Salt, make a Force-meat with a Piece of the Lean of the Neck and Suet, Thyme, Parsly and Shallot, grated Bread and Egg; season it, then cover over the Inside and roll it up, skewer it and roast it, or stove it.

*Chine or Leg of Pork Roasted and  
Stuffed.*

**T**AKE the Leg or Chine and make a Stuffing with Sage, Parsly, Thyme, and the fat Leaf of the Pork, Eggs and Crums of Bread; season with Pepper, Salt, Nutmeg and Shallot, and stuff it thick; then roast it gently, and when a quarter roasted cut the Skin in several Slips; make your Sauce with Lemon-peel, Apples, Sugar, Butter, and Mustard.

### Potatoe Pudding.

**T**HEY must first be-boiled, then peel them and beat them in a Mortar to three Pounds, one Pound of Butter and six Eggs ; season with Pepper, Salt and Nutmeg ; beat all this together ; then boil it or bake it ; make a Hole in the Top, and put in some melted Butter as you do to a Peas Pudding.

### Potatoe Pye Sweet.

**Y**OU must first boil them half enough, then make a good Puff-paste and lay in your Potatoes, and betwixt every one a Lump of Marrow rolled in Egg ; cut in some Slices of Orange and Lemon-peel, and a little Sugar ; then make a Caudle with Cream and Eggs, and a little Sack, and when your Pye is bak'd, take off the Lid and pour all your Caudle over it.

Almond

### Almond Cheefecakes.

**Y**OUR Curd must not be hard, to a Quart put in half a Pound of Almonds beat very fine; then half a Pound of Sugar, four Naples Biskets, half a Pound of Currans, one Pound of melted thick Butter, and a little Rose or Orange-Flower-Water; mix all well together, then sheet your Pans and fill them: you may make some plain without Currans.

### Friday Pudding.

**T**O a Quart of Créam put in eight Yolks of Eggs, four Naples Biskets, some Sugar, a little Sack, some grated Nutmeg, and six Ounces of Butter; then stir it on the Fire till it comes thick, and it will fry in the Pan as you do a Tansy, and turn out clean; garnish with slic'd Orange.

**Walnut Tort.**

**P**EEL fifty and beat them in a Mortar with three Biskets, the Yolks of seven Eggs, some Sugar, Sack, Orange-Flower-Water, and half a Pound of melted Butter; then sheet a Dish with Puff-paste and bake it half an Hour; after this stick on the Top some Slices of Citron and some peeled Walnuts.

**Chestnut Tort.**

**Y**OU must roast them first and peel them, and then sheet a Dish with Puff-paste, and betwixt every Chestnut put a Lump of Marrow rolled in Eggs, and some Orange and Lemon-peel cut small; then make a Custard and put all over it, and garnish with roasted Chestnuts all over.

Neats

### Neats-Foot Pudding.

**Y**OUR Cow-heel must be cut very small and boiled very tender ; then put as much Suet chop'd small as the Quantity of your Cow-heel, and as many Currans and Raisins as the Quantity of both ; then season with Nutmeg and Ginger ; mix it up with ten Eggs, six Spoonfuls of Flower, and some Salt ; after which butter your Bag, and either bake it or boil it, and when boiled, stick on the Top some Slices of Orange and Lemon-peel candy'd ; so serve it with melted Butter under.

### Herb Pudding *with Liver.*

**T**AKE a Calf's Liver and boil it, and then cut it to Pieces ; put in some Thyme, Parsly, Winter Savory, Sweet-marjoram,

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marjoram, Penny-royal, and a little Spinach ; chop all this together ; season with Pepper, Salt, Cloves, Mace and Nutmeg ; then put in eight Eggs with a Handful of crum'd Bread, and one Pound of Beef Suet ; mix all well together, then butter your Cloth and bake it in good Puff-paste ; if you boil it, garnish with little bak'd ones round it.

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POUL-



## P O U L T R Y.

### Pullets *Bon'd and Forc'd.*

**B**ONE them as whole as possible; fill the Bellies with Chestnuts, Mushrooms, Force-meat Balls and Sweetbreads; lard the Breast with gross Lard; then pass them off in a Pan brown, and either stove them or roast them: Make a Sauce with Oysters and Mushrooms, and lay under them.

### Pullets *with Endive.*

**T**RUSS your Pullets to boil, singe them, wash them and blanch them off white; then stove them down with Endive ty'd up in Faggots, and some clear white Broth, and when enough season them; pour out some of the Liquor  
and

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and put in some Cream and Yolks of Eggs; so shake it together and serve it hot.

### *Pullets with Chesnuts.*

**T**RUSS them to boil and finge them, and soak them in warm Water; then take them out and dry them with a Cloth, and fill the Bellies with Chesnuts, Oysters and Lumps of Marrow rolled in Yolks of Eggs; season with Nutmeg and Salt, and put one in a Bladder and tie it up close and boil it; two will make a Dish; then sauce them with melted Butter, Gravy and the Juice of an Orange.

### *Land Rayles, a Patty.*

**T**HEY are the best of Birds for a Pye; you must truss them with the Heads on close to the Pinion, and force the Bodies with a light Force-meat made of Sweet-breads and Mushrooms; then lay at the Bottom of your Crust some Force-meat, and

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and then your Quails, and cover them over with Slices of Bacon ; lay between every one a hard Egg, and lid your Pye with a good Puff-paste, and bake it one Hour ; then open it and put in some Butter and Gravy thickened, and the Juice of one Orange.

*Turkeys with Oysters.*

**T**RUSS them to boil, lard one, the other plain ; half roast them, then stove them in good Gravy and Broth ; season with Salt, Nutmeg and Pepper, and when tender, make a Ragoo with Sweet-breads, Mushrooms, thick Butter and Gravy, with the Juice of Oranges, and lay over.

*Chickens with Sellery.*

**B**OIL them off white with a Piece of Ham, then boil off two Bunches of Sellery ; cut them two Inches along the white End, and lay them in a Sauce-pan ; put in some Cream, Butter and Salt ;  
stove

stove them a little and thickish; then lay your Chickens in your Dish, with your Sellery between; garnish with slic'd Ham and Lemon.

### Chickens *with* Tongues, Colliflowers *and* Greens.

**T**AKE six Hogs Tongues, boil them and skin them, six Chickens boiled off white, one whole Colliflower boiled, and some Spinach; put your Colliflower in the Middle of your Dish, your Chickens about, and between a Tongue with Heaps of Spinach round, and Slices of Bacon.

### Chickens *Royal*.

**Y**OU must lard them and force the Bellies and pass them off; then stove them in good Gravy and Broth Gold Colour: Make a Ragoo of Mushrooms, Morelles, Trouffles and Coxcombs, and when your Chickens are enough, dish up,  
lay

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lay your Ragoo over, and garnish with Pettit-patties and fry'd Sweetbreads.

*Scotch Chickens.*

**T**AKE your Chickens and cut them in Quarters ; singe them and wash them well, and then put as much Water as will just cover them ; put them on a gentle Fire, and when they boil skim them well and put in some Salt, Mace and Nutmeg, a Faggot of Thyme and Parsly, and a little Pepper ; and when your Chickens are tender, chop half a Handful of Parsly and put it in your Chicken ; then beat up six Eggs, Yolks and Whites together, and as your Chickens boil up, put in your Eggs a top, and your Chickens will be clear ; so serve all together, the Broth will be very clear.

*Chickens Marrinate.*

**Y**OU must either roast them first or boil them ; then cut them in Quarters and lay them in a Pint of Rhenish Wine

Wine and a little Saffron and Salt, and make a Batter with some of the same; afterwards dip them and fry them in clarify'd Butter, and serve them with melted Butter, Gravy and the Juice of Orange, and garnish with Pettit-patties: This Way is good to lay round a Fricassly of Chickens, or Rabbits done the same Way.

*Turkeys a la Breefe.*

**B**REAK the Breast-bone and fill the Belly full of Pistachoes, Chestnuts, Force-meat Balls, Sweetbreads and Morrelles, and Lumps of Marrow rolled in Yolks of Eggs; season all well with Spice and Salt; lard one Side with gross Lard and half roast it, or pass it in a Pan Gold Colour; put in some good Gravy, and stove it gently, also a Faggot of Sweet-herbs and two Onions, with a little Bit of Ham, and when enough make a clear Amber Lear with Gravy, and pour all  
over

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over when you dish it, and garnish with Oyster Patties.

*Pigeons au Poir.*

**M**AKE a good Force-meat of Veal, take small Squalls and stow them off in Gravy; fill the Bellies with Force-meat in the Shape of a Pear; stick a Leg a top, and it will be the Eigness of a Windsor-Pear, wash them over with an Egg, and crum them and bake them gently.

*Pigeons Forc'd and Stowed.*

**C**UT the Legs off, truss them close and lard them with gross Lard; pass them off and stow them with half a Pint of Rhenish Wine, some clear Broth, and Cabbage Lettuce; force your Lettuce; season with Pepper, Salt and Mace; squeeze in a Lemon and serve away; let your

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your Sauce be thick as Cream, and garnish with your forc'd Lettuce and Lemon.

*Geese Larded and Stoved.*

**T**RUSS your Geese close and lard one Side ; put in some Sage and Onion chop'd small, rolled up with Eggs, Crums of Bread, Pepper, Salt and Butter ; then pass them and stove them gently in good Gravy and Broth till tender : Make a clean thick Lear, squeeze in an Orange, and serve away hot.

*Ducklins a la Mode.*

**C**UT them in Quarters, lard one half and brown them off ; stove them in half a Pint of Claret, a Pint of Gravy and two Shallots, one Anchovie and a Faggot of Herbs ; stove them tender,  
skim



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skim off the Fat, take out the Faggot, and squeeze in a Lemon; shake it together; the Sauce must be thick as Cream, so serve away to Table hot.

*Stoved Ducks the Dutch Way.*

TRUSS two Ducks close without the Legs, and lard one; season with Pepper and Salt, and fill the Bellies with small Onions; then lay at the Bottom of your Stew-pan half a Pound of Butter, and put in your Ducks, and cover them with slic'd Onions; then another half Pound of Butter; stove this two Hours gently, keeping it covered all the while; when you find all discoloured, and your Ducks tender, dish them, shaking a little Vinegar amongst them.

*Duck or Teal with Horfe-radish.*

**Y**OU must trufs them to boil, if two, lard one, and so pafs them off in brown Butter; then put to them a Pint of clear Broth and two Plates full of Horfe-radish; feason with Salt, and stove these together till tender; then strain off your Horfe-radish from your Ducks, and put in a good Piece of Butter; you may scrape your Horfe-radish very fine, which is the best way; then lay your Ducks in your Dish, and your Horfe-radish all over, and garnish with scrap'd Horfe-radish and slic'd Lemon, and serve away hot.

*Rabbets Portugese.*

**Y**OU must trufs them Chicken Fashion, and lard them; the Head must be cut off, and the Rabbet turned with the  
Back

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Back upward, and two of the Legs stript to the Claw End, and so truss'd with two Skewers ; then lard them and roast or boil them with Spinach, Colliflowers and Bacon, as Chickens.

Rabbets *Fricass'y'd*, or Chickens  
*White.*

CUT them to Pieces and soak the Blood out in luke-warm Water, then take about two Ounces of Butter, and pass it Gold Colour with an Onion stuck with four Cloves and a little Bit of Ham or Bacon ; put in a little Flower, and half a Pint of clear white Broth or Water, a Blade of Mace, and a Slice of Lemon with Pepper and Salt ; stove all tender ; then skim it, toss it up thick with the Yolks of Eggs and Cream, and shake it till it comes thick, and serve away ; garnish with Lemon or Oyster-Patties.

*Rabbets with Onions.*

**T**RUSS your Rabbets close and wash them very well, then boil them off white; boil your Onions by themselves, changing the Water two or three times; then let them be thoroughly strained, and chop them and butter them very well; put in a Gill of Cream, so serve your Rabbets, and cover them over with Onions.

*Hares Jugg'd.*

**C**UT it into Pieces, half lard them, and season them; then have a Jugg of Earth with a large Mouth; put in your Hare with a Faggot of Herbs and two Onions stuck with Cloves; cover it down close, so that nothing comes in, and boil it in Water three Hours; then turn it out and serve away.

### Hare *Civet*.

**Y**OU must bone it and take out all the Sinews, then cut one half in thin Slices, the other half in Pieces an Inch thick; fry them off quick Collop Fashion, and put in some thick Gravy and Mustard, and Elder Vinegar; stove it tender, and thick as Cream; so serve away with the Head whole in the Middle.

### Partridge *Pye*.

**Y**OU must fill the Bellies with good Force-meat, and gross lard them; season them with Pepper and Salt; then make a good Puff-paste, and put in your Birds, with some Mushrooms, Morelles, Trouffles and hard Eggs; then bake them and make a Coolio and put in.

*Goose Pye a la Mode.*

**Y**OU must bone your Goose and lard it and season it well; then lay at the Bottom of your Patty-pan some good Force-meat, and some Morelles and Trouffles; then your Goose whole and bake it: Make a Ragoo of Morelles and Trouffles, and when your Pye is bak'd, put your Ragoo over the Top; so serve away hot.

*Quail Pye.*

**T**AKE twelve Quails, lard six, force the other six; then sheet a Dish with Puff-paste and lay them in, and between every one some Force-meat and a hard Egg, fresh Mushrooms and dic'd Sweet-breads, and cover the Breast with Bacon; then lid it, and when bak'd, put in some good Gravy.

Sparrow

### Sparrow Pye.

**Y**OUR Sparrows must be young, and draw the Guts out and season them with Pepper and Salt, and lay between every Sparrow a Bit of Bacon and a Sage Leaf ; then put some Slices of Butter over the Top, and lid your Pye ; after which boil off four Eggs hard, and take the Yolks and cut them in Quarters, then put in some thick Butter, some Gravy, and the Juice of an Orange, which shake together, and serve it away hot.

### Hare Pye.

**T**O two Pounds of Butter, put four Pounds of Flower, work it up light and quick, rubbing your Butter first in your Flower ; then cut your Hare to Pieces and season it, and lay some good

Force-meat at Bottom, with your Hare intermixed ; put some Slices of Bacon amongst it, then lid it, bake it three Hours, make a good Lear and put in, and skim off the Fat.

### Hare Potted.

**B**ONE your Hare, half lard it, and season it well ; then lay it in a deep Pan ; put in one Pound of Suët chop'd, and two Pounds of Butter, cover it and bake it tender, and take out the larded Pieces and squeeze them dry ; put them into your Pot again, and cover them with clarify'd Butter ; beat the other very well in a Mortar, and put it in your Pot, squeeze it hard down, and cover with clarify'd Butter,

*Pickled*



*Pickled Pigeons.*

**B**ONE them as whole as possible, and stove them in Rhenish Wine and Vinegar, and two Slices of Lemon ; season with Pepper and Salt, and when tender take them out ; let your Liquor be cold, skim off the Fat and pour it off clear ; then put your Pigeons into the Pickle ; put in some Mace and Nutmeg and a Bay Leaf.

*Teal Ragous.*

**P**ASS them off Gold Colour, and lard half with gross Lard ; fill the Bellies with a Stuffing made of the Livers, Parsly, Thyme, Shallot, and an Egg, grated Bread, Pepper, Salt and Nutmeg ; fill the Bellies full ; stove them in good clear Gravy till tender, and the Sauce thick as Cream, and well skim'd ; squeeze in a Lemon, and put in a few Mushrooms.

Ortelans

*Ortelans Roasted.*

**Y**OU may either bard them or let them be plain, putting a Vine Leaf betwixt them ; when they are spitted, some Crums of Bread may be used as for Larks ; when you roast them, let them be spitted Sideways, which is the best.

*Ruffs and Reifs.*

**T**HEY are a *Lincolnshire* Bird, and you may fatten them as you do Chickens, with white Bread and Milk, and Sugar : They feed fast, and will die in their Fat if not kill'd in time : Truss them cross-leg'd as you do a Snipe, and spit them the same Way, but you must gut them ; put Gravy and Butter, and toast under them, and serve them quick.

Curlews

*Curlews Potted.*

TAKE them and truss them cross-leg'd ; cut off the Heads, or thrust them through like a Woodcock ; season with Pepper, Salt and Nutmeg ; gut them first, then put them in a Pot with two Pounds of Butter ; cover them and bake them one Hour ; then take them out, and when cool, squeeze out all the Liquor and lay them in your Pot and cover them with clarify'd Butter.

*Potted Wheat-Ears.*

THEY are a *Tunbridge* Bird ; pick them very clean ; season them with Pepper and Salt, put them in a Pot, cover them with Butter and bake them one Hour ; take them and put them in a Cullender to drain the Liquor away ; then  
cover

cover them over with clarify'd Butter,  
and they will keep.

### Pigeon Pye.

**Y**OUR Crust must be good, and force  
your Pigeons with good Force-meat;  
then lay some at the Bottom of your Crust,  
and your Pigeons a Top; lay your Gib-  
lets between with some hard Eggs; Aspa-  
ragus Tops, Coxcombs and Sweetbreads;  
put a Piece of Butter a top of your Pi-  
geons, and a little Liquor, so lid and bake  
it; put in a little Gravy and Butter when  
you open it.

### Lark, or Sparrow Pye.

**Y**OU must have five Dozen at least;  
lay betwixt every one a Bit of Bacon  
as you do when you roast them, and a  
Leaf of Sage and a little Force-meat at the  
Bottom

Bottom of your Crust ; put on some Butter a top and lid it ; when bak'd for one Hour, which will be sufficient, make a little thicken'd Gravy, put in the Juice of a Lemon ; season with Pepper and Salt, so serve it hot and quick.

*Larks Pear Fashion.*

**T**RUSS your Larks close, and cut off the Leg and season them with Pepper, Salt, Cloves and Mace ; then make a good Force-meat with Sweetbread, Morrelles, Mushrooms, Crums, Egg, Parsly, Thyme, Pepper and Salt ; after which put in some Suet and make it up stiff ; then wrap up every Lark in Force-meat, and make it pointed like a Pear, and stick the Leg a top ; they must be washed with the Yolk of an Egg and Crums of Bread ; bake them gently, and serve them without Sauce, or they will serve for a Garnish.

Larks

*Larks in Shells.*

**B**OIL twelve Hen or Duck Eggs soft ; take out all the Inside, making a handsome Round at the Top ; then fill half the Shells with pass'd Crums and roast your Larks ; put one in every Shell and fill your Plate with pass'd Crums brown ; so serve as Eggs in Shells.

*Plovers Capucine, or Larks.*

**T**AKE four Hogs Ears, boil them tender, put a Piece of Force-meat in the Ears, and likewise your Birds with the Heads outwards ; set them upright with the Tips of the Ears falling backwards, wash them with Eggs and crum them and bake them gently ; hash four others with Sauce-Robert ; so serve them.

Partridge

*Partridge with Turnips.*

**Y**OU must truss them to boil, then  
finge them and wash them in Wa-  
ter ; boil them with Turnips, and when  
both are tender, butter your Turnips ;  
season with Salt and put in a Gill of  
• Cream ; so serve them away.

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F I S H.

## F I S H.

*To Roast Carp.*

**T**AKE the Flesh of one Side of your Carp, or do them plain, scotch them, and wash them over with Eggs, then strew over them some Thyme, Parsly, Pepper, Salt and Nutmeg well mixed together; spit them on a Lark Spit, or lay them in a Frame Spit, and put them before the Fire; baste them with Claret, Anchovy and Butter, and when roasted make your Sauce with thicken'd Butter, Claret, Gravy, Anchovy, and the Melts of the Carp: You must dip the Roes in Yolks of Eggs and fry them; garnish your Dish with Parsly and fry'd Sippets, and serve them up.

*To*



*To Stew Carp White.*

**F**IRST scale them, gut them and cleanse them; save the Rows and Melts; then stove them in some good white Broth, and season them with Cloves and Mace, Salt and a Faggot of Herbs; put in a little White-wine, and when stewed enough, thicken your Sauce with the Yolks of five Eggs, and pass off the Rows and dip them in Yolks of Eggs, and flower and fry them with some Sippets of French Bread; then fry some Parsly, and when you dish them, garnish with the Rows, Parsly and Sippets, so serve away hot.

*To Stew Carp Brown.*

**S**CALE them and cleanse them and pass them off in brown Butter on both Sides, or lay them in your Pan raw; strew all over some grated Bread, Pepper and Salt, Thyme and Parsly minc'd; put into them one Quart of Claret, and one Pint of Gravy, according to the largeness of your Fish; they must not be quite covered; put in also four Anchovies, some grated Horse-radish, one Shallot chop'd small, two Slices of Lemon, and a Piece of Bacon stuck with Cloves: Stew your Carp one Hour, then brown off a Quartern of Butter Gold Colour, with a Spoonful of Flower, and put to your Carp, which will thicken it as Cream; fry some Sippets with the Row and Melt, and some Parsly; so serve away hot.

*To*

*To Force Lobsters.*

**Y**OU must boil them first, then take the Bodies and open them, and mix two boiled Whittings with the Inside, and make a Forcing as follows : Put to it two Anchovies, two Eggs, some Thyme, Parsly and Shallot, and a Piece of Butter, and mix it well and fill up the Bodies ; set them in the Oven for half an Hour, so serve them.

*Eels Fry'd.*

**Y**OU must scotch them very thick in, cut each Eel in eight Pieces, mix them up with Yolks of Eggs, and season them with Pepper, Salt, grated Bread, Thyme and Parsly ; then flower them and fry them : You may do them a plain Way only with Flower and Salt ; serve them with melted Butter and fry'd Parsly.

*To Dress Fresh Sturgeon.*

**Y**OU may cut it in Pieces as Veal, and roast it and cover it with a Caul; baste it with Butter, Claret, and Sweet-herbs, and when roasted make Sauce with melted Butter, Anchovies, Juice of Lemon and Shallot.

*Another Way.*

**Y**OU may fricassy it, or fry it as you do Veal: Cut some of it into small Pieces and season it with Pepper, Salt and Nutmeg, and roll it in Yolks of Eggs: Make a light Puff-paste, lay it in with some Oysters and Lumps of Marrow and a Piece of Butter, then lid it, and bake it gently.

*Another*

*Another Way to fricassly Sturgeon  
Brown.*

**C**UT it into thin Slices, and season it with Pepper, Salt and Nutmeg; strew over a little Flower, and fry it brownish; then take a Bit of Butter, pass it brown with Flower, put in some good Gravy, one Anchovy, and the Juice of an Orange; so serve away.

*Lobster Loaves.*

**E**ITHER boil them or roast them, and cut them into Dice; mix the Inside with the rest, then take your Stewpan and put in a good Piece of Butter, half a Pint of fair Water, some Nutmeg, Anchovy and beaten Mace; toss it all up with a little Flower, squeeze in a Lemon, so fill your Loaves, wash the Top with Egg, and fry them in clarify'd Butter.

*To Butter Lobsters.*

**S**AVE the Tails whole to lay in the Middle; or the Body Shells will do; then take the rest of the Fish and cut it into large Pieces; put in a good Piece of Butter, two Spoonfuls of Rhenish Wine, and squeeze the Juice of a Lemon; to serve.

*To Roast Lobsters.*

**T**AKE them and tie them on alive to your Spit, and baste them with Claret, an Onion cut in Slices, and a Faggot of Thyme and Parsly; or you may baste them with hot Water and Salt, or with Butter, as you do Meat, but do not flower them; roast them about an Hour after they turn red, and serve up with melted Butter in one Cup, and Anchovy and Butter in another.

*To*

*To Butter Prawns, Shrimps, or  
Crayfish.*

**T**AKE out all the Tails and leave the Body Shells, clean them with some of the Inside, make a Stuffing with Eggs, Crums of Bread, Anchovies, Pepper, Salt and Nutmeg, and a Piece of Butter or Suet chop'd fine: Mix all this well; put in a little Thyme and Parsly minc'd, and fill the Body Shells therewith; the other Part you must butter as you do your Lobsters, which lay round your Body Shells and bake them in a gentle Oven: You may put some Oysters and Marrow in your Force-fish, if you please; so serve away hot.

*Soles Forc'd and Larded.*

**Y**OU may raise your Sole from the Tail close to the Bone up to the Gills with a thin Knife, and force it with Fish Force-meat, as before-mentioned, and lard one Side and wash them with Egg ; either fry them or bake them ; so serve them away.

*Soles Stewed.*

**Y**OU must first fry them in good clarify'd Butter Gold Fashion ; then make a clear Amber Colour Sauce of good Gravy and a little White-wine and Anchovy ; stew them in this half an Hour, and squeeze in a Lemon, and cut some dic'd Lobster, or some Shrimps or Oysters, as you please ; so serve hot.

*To*



*To Marrinate Soles, Smelts,  
Gudgeons, &c.*

**Y**OU must flower them and fry them off Gold Colour; then make a Pickle with Rhenish Wine, some Slices of Lemon, Slices of Onion, and a little Saffron tied up in a Piece of Rag, let them lie in this three or four Hours: You must serve them up with Slices of Lemon on them. Another Way is with some Fish Liquor mixt with White-wine Vinegar and Saffron, and a Faggot of Thyme and Parsly; let them lie in this after fry'd: You must not egg your Fish when you fry it, only flower it dry, and they will fry smooth and well.

*To*

*To Soufe Mulletts or Gurnets, &c.*

**Y**OU must boil them in Water, Salt, whole Pepper, a Faggot of Herbs, Onions, Horse-radish, and a Blade or two of Mace; skim it well, and when enough take them off and put in a Pint of Vinegar, three Bay Leaves and a Lemon slic'd, so let them stand a Day or two in the Pickle, or more, as you want.

*Oysters Roasted.*

**Y**OU must first set them and beard them, and roll them up in Yolks of Eggs: Mix up some Crums of Bread with grated Nutmeg, Pepper and Salt, and strew all over them; then spit them on small Lark Spits or Skewers and roast them; baste them with Butter, and in a Quarter of an Hour they will be ready;

so sauce them with Butter, Gravy and Anchovy, and the Juice of Lemon.

### Oyster *Atlets.*

YOU must cut two Sweetbreads into eighteen Pieces, then take thirty-six large Oysters, set them off, wash them with Egg, and season them with Nutmeg, Salt and Pepper, and spit them on small Skewers, eight Oysters to four Bits of Sweetbreads; then crum them all over and boil them: You may put small Bits of Bacon between if you please; sauce with Butter, Lemon and Gravy.

### Oysters *the Dutch Way.*

SET them off, and roll them in Yolks of Eggs, then grate some Naples Biskets, with which mix a little Flower and grate in some Nutmeg: Dip your  
Oysters

Oysters one by one in this, and fry them in clarify'd Butter, and send these away with a Cup of plain melted Butter in the Middle.

*To Crimp Cod the Dutch Way.*

**T**AKE a Gallon of Pump Water, put in one Pound of Salt and boil it half an Hour ; skim it well : You may put in a Stick of Horse-radish, a Faggot of Sweet-herbs and one Onion, but Water and Salt are best ; put in your Slices of Cod when it boils, and three Minutes will boil them : Take them out and lay them on a Sieve or Pye-Plate, and send away with raw Parsly about it, and oily Butter in a Cup.

*To Calver Salmon.*

**Y**OUR Water must boil first, and then cut your Salmon, which must be alive, in Slices : You may put in a Faggot

Faggot of Sweetherbs, an Onion, whole Pepper, Bay Leaves and Horse-radish : Boil them off quick as you do your Cod above-mentioned, and send up your Sauce in Cups.

*Roast Salmon Whole.*

**T**AKE your Salmon and scale it and take out the Guts at the Gill, and then make a good light Force-meat with Oysters, Anchovies, Shallot, crum'd Bread, Pepper, Salt, Thyme and Parsly, and a Piece of Butter ; then fill the Belly, putting in some of the Liver with it ; either roast it or bake it ; if roasted, you must lath it on with Pieces of flat Deal, and tie it on with Packthread, or there are Spits made on Purpose ; but the easiest Way is to put the Tail in the Middle, and so bake it ; or you may spit it cross-ways, and cover it over with a Veal Caul, and so roast it.

Salmon

*Salmon Collar'd.*

**Y**OU must cut it quite through from Head to Tail ; take out the Chine-Bone, then wash each Side with the Yolks of Eggs, and lay on one Side some bearded Oysters, about twenty, and a little Pepper, Salt and Nutmeg, and then roll it up tight ; you must cut off the Head Part, then tie it up in a Cloth and boil it ; you may do it with Tape, and so roast it or bake it ; either Way is good, and sauce it at your own Discretion.

*Salmon Pye.*

**C**UT it in Slices without Bones, and wash every Piece over with melted Butter, and season with Pepper, Salt and Nutmeg ; then lay in a Row of Salmon and a Row of Oysters ; then Salmon, then Lobster, cut in Dice ; four Rows will  
make

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make a good Pye: You may have it rais'd  
Cruft, or Puff-paste; put on some Slices  
of Butter, then lid and bake it; after-  
wards open your Pye and put in a little  
Anchovy, Gravy and Butter, shake it to-  
gether and serve away.

Tench *Fricass'y'd.*

**Y**OU must scale them, cleanse them  
and cut them to Pieces, and then  
take a Piece of Butter, pass it off with  
an Onion and Flower Gold Colour; put  
in some pale Broth or Water, and a Fag-  
got of Sweetherbs; season with Pepper,  
Salt and Nutmeg, and one Anchovy;  
stove it a quarter of an Hour, then squeeze  
in a Lemon and toss them up thick with  
Cream and Yolks of Eggs, so serve hot.

Tench

*Tench Forc'd and Broiled.*

**T**AKE the Flesh of one Side of your Tench and set it off; then make a Forcing with it, and some Thyme, Parsly, grated Bread, Shallot, Anchovy and Eggs, Pepper, Salt and Nutmeg; chop all this very well, and lay it together; then scotch it with a Knife, and wash it over with Yolks of Eggs and bake it gently; send your Fish Sauce up in a Boat.

*To Crimp Scate.*

**I**T must be cut into long Slips cross-ways, the Fish into ten Pieces. Inch broad, and ten long, more or less, according to the breadth of the Fish; then boil it off quick in Water and Salt, and send it dry on a Dish turn'd upside down in another, and serve Butter and Mustard in one Cup, and Butter and Anchovy in another.

*To*



*To Pot Salmon.*

**Y**OU must cut your Salmon the Bigness of your Pots you design to keep it in, then scale it, wash it, and put it in a large long Pan, and cover it over with Butter; season with Jamaica Pepper and Salt, and when bak'd, take it out as whole as you can and lay it in your Pot, and cover with clarify'd Butter.

*Eels Roasted.*

**Y**OU must skin them and turn them quite round and scotch them, wash them over with melted Butter, and spit them crossways with a Skewer, and tie them on the Spit; then strew all over some Thyme, Parsly, Pepper, Salt and Nutmeg; roast them quick, and fry some

H

Parsly

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Parfly and lay round your Dish, and sauce with Butter and Vinegar.

*To Pot Lamper Eels.*

**Y**OU must skin them and cleanse them with Salt, and then wipe them dry; beat some all-Spice very fine; mix it with Salt, Cloves and Mace beaten, then turn them round and season them and lay them on one another when you bake them: But when you pot them, if they be large, one will be enough for a Pot; bake them one Hour, and drain them dry, and put some clarify'd Butter over, and they will keep the Year round.

*Eels broil'd Whole.*

**Y**OU must skin them, wash them and dry them; score them with a Knife and season them with Crums of Bread, Thyme,

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Thyme, Parsly, Pepper and Salt ; then turn them round and skewer them cross-ways, and you may either roast them or broil them ; sauce them with melted Butter and Juice of Lemon.

*Eels Spitchcock'd.*

**Y**OU must scower them in their Skin with Salt, and wash them and dry them, then split them down the Back and take the Blade-bone out, and hack them with the Back of a Knife ; season them with Pepper, Salt, chop'd Parsly and Thyme ; wash the Inside with Butter, and cut them in Pieces three Inches long ; so broil them, sauce them with melted Butter and Juice of Orange.

*Flounders with Sorrel.*

**G**UT them and cleanse them well, then slash them crossways three Cuts only on one Side, and lay them in your Sauce-pan; put in as much Water as will just cover them, with a little Vinegar, Salt, and one Onion : Boil them quick ; then boil four Handfuls of Sorrel, pick off the Stalks, and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders, and serve away quick.

*Eel Pyes Sweet.*

**Y**OUR Eels must be skin'd and cut in two Inch Pieces, lay them in a Puff-paste, and put in some Lumps of Marrow and hard Eggs ; then put in some plump'd Currans, and cover it.

Eel

Eel Savory.

**T**HE best Way is to skin and cut them into Pieces, and season with Pepper, Salt, Nutmeg, Thyme and Parsly; lay them in your Crust, put in some Slices of Butter over them, and a little Liquor; then lid your Patty, so serve away hot; skim off the Fat before you serve it.

Stockfish Pye *with Cream.*

**Y**OU must beat your Stockfish well, water it two Days, and then raise a Coffin three Inches high; lay in your Stockfish in Pieces, put in a Pound of melted Butter, a Handful of chop'd Parsly all over, and then lid it, bake it two Hours, take off the Lid and draw up a Quart of Cream and half a Pound of Butter and the Yolks of six Eggs; season with a lit-

the Salt, take Care it does not curdle, and then pour it all over your Pye ; so serve away hot,

### Oyster Pye.

**Y**OU must set them and beard them ; then cut two Sweetbreads into twelve Pieces, and the Marrow of one Bone cut in six Pieces, and roll your Oysters, Sweetbreads and Marrow in Yolks of Eggs ; season with Pepper, Salt and Nutmeg, so fill your Patty when bak'd ; pour in some thick ~~Butter~~ and Gravy, and some Oyster Liquor.

### Lobster Pye.

**Y**OU must beat the Shells in a Mortar very well, and put some warm Broth to it, and a little Thyme ; season with Nutmeg and Salt, then strain it out and thicken it with brown Butter and a little

little Flower; squeeze in a Lemon and put in one Anchovy; then cut your Lobster in large Pieces, and lay it in your Crust with a few Oysters and Lumps of Marrow; so bake it and put your thicken'd Sauce all over, and serve away hot.

*Perch larded.*

**Y**OU must scale them, gut them and wipe them dry; then lard them on one Side, and stove them in a little Rhenish Wine and Fish Stock, with some Shrimps, Oysters and Anchovy; so thicken it with Yolks of Eggs, and serve away hot.

*To broil Mackrel.*

**G**UT them and split them down both Sides the Bone, but not quite open; lay in between some Fennel, Mint and Parsly, with Pepper and Salt; then but-

ter a Paper and put them either in the Oven's Mouth, upon Embers, or on a Fire, turn them often; then make your Sauce with melted Butter, Fennel, some Mint and scalded Gooseberries: Another Way is to split them quite through, and broil them plain with Pepper and Salt.

*To Pot a Pike.*

**Y**OU must scale it, cut off the Head, split it and take out the Chine-bone; then strew all over the Inside some Bay Salt and Pepper, and roll it up round, lay it in a Pot and bake it one Hour; then pour all the Liquor from it, and cover it with clarify'd Butter, and 'twill be red like Salmon.

*A Cray-*



*A Crayfish Pye.*

**Y**OU must pick out the Tails clean, then tosse them up in thick Butter and some of the Liquor you get from the Shells ; after you have beat them in a Mortar with some Lear to them, sheet your Pan and put in your Crayfish with a few Forcefish Balls and fresh Mushrooms, so bake it and serve it hot.

*Pike au Swimmier.*

**S**CALE it and gut it, and wash it and dry it ; then make a good deal of Forcefish with Eel, Whiting, Anchovy, Suet, Pepper, Salt and crum'd Bread, also Yolks of Eggs, Thyme and Parsly, and a Bit of Shallot ; then fill the Belly full of this Forcing, and draw with a Packneedle some Packthread through the Eyes,  
the

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the Middle and Tail, in the Shape of an S; then wash it over with Butter and Egg, and crum it over with Bread: You may bake it or roast it with a Caul to cover it; and sauce it with Capers and Butter French Fashion.

*Flounders with Sorrel and hard Eggs.*

**T**AKE your large Flounders and cut off the Fins and Tails, and put in as much Water as will just cover them; put in a Stick of Horse-radish and a Faggot of Thyme and Parsly, and whole Pepper and Lemon-peel; then boil them half a Quarter of an Hour, and take them out and drain them very well; boil six Eggs hard and take out the Yolks whole; then boil some Sorrel and squeeze it and chop it in and put in some melted Butter; then dish your Flounders with six Heaps of Sorrel round them, and one hard Egg on

on every Heap, and some plain Butter in a Cup by it self.

Gurnets, Gudgeons *and* Oysters in  
*Rock Jelly.*

**B**OIL them in a good Corbillion, but not to Pieces : Let them be all whole, and make a good Jelly of Gurnets, Eels, Flounders, Scate and Whiting ; then put a little at the Bottom of a deep Bason, and when cold lay two or three small Oyster-Shells, and some of the Sea-Weed, with two or three Crayfish ; then some Jelly, then a Row of Gudgeons, then Perch, then Jelly, till your Bason is full ; Let it stand till cold and stiff, and turn it all out whole ; garnish with Lemons, raw Parsly and Fennel.

*To butter Crabs.*

**T**AKE all the Inside of the Body and mince it small ; then put it in a Sauce-pan, and put in some thick Butter, fair Water and Juice of Lemon, and a few Crums of Bread finely grated ; then stir it about and put in three Spoonfuls of Rhenish Wine, or French White-wine ; broil the Claws and lay round.

*Eels the Dutch Way Grill'd.*

**S**KIN them and cut them in six Pieces ; let them lie in Vinegar and White-wine, the half of each four Hours ; then stove them half an Hour in the same with a Faggot of Herbs, Spice and a little Salt ; send them up Liquor and all ; garnish with boiled Parsly and slic'd Lemon.

Barbels

*Barbels Roasted.*

**C**LEANSE them well and dry them with a Cloth and turn the Tails in their Mouths, and fill the round Holes with good Force-meat, and stick their Tops with bearded Oysters; then put them in a Patty-pan with a Veal Caul under, and wash them with one Yolk of an Egg, and serve them with Shrimp Sauce.

*Oyster Bread.*

**T**AKE six French Rolls and cut a Hole on the Top, and take out the Crum, and then ragoo your Oysters with some Gravy, Butter, Juice of Lemon, one Anchovy and Crums of Bread, and a little Shallot; toss up all and fill your Loaves, and put the Lid on, and wash it with Yolks of Eggs, and flower them and fry them in clarify'd Butter.

*A Dutch*

*A Dutch Herring Mogundy.*

**Y**OU must leave the Head and Tail on and the Back-part, and take off all the rest from the Bone clean ; then chop it with Apple, Onion, Parsly and Thyme very small ; then lay it on again in the same Place of your Herrings, scotch it with your Knife, and send them up, otherwise you must mix them with Oil and Vinegar ; so serve them.

*To pickle Herrings Red Trout  
Fashion to dissolve the Bones.*

**C**LEANSE them well, and cut off the Heads ; then take an earthen Pan and lay a Row of Herrings at the Bottom ; sprinkle them all over with Bay Salt and Salt Peter mix'd ; then lay another Row till your Pan is full, then cover them  
and

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and bake them gently; and when cold they will be as red as Anchovies, and the Bones dissolved.

*Turbet in Corbullion.*

LET your Turbet be very well cleans'd, and make your Corbullion as follows: To a Gallon of Pump Water put in one Handful of Salt, two Lemons, six Onions, one Quart of Vinegar, two Bay Leaves, and a Faggot of Thyme and Parsly, and when your Fish boils skim it well: This is a very good Liquor to boil flat Fish in.

*Turbet in Jelly.*

YOU must make a Stock about three Pints, with two Eels, four Gurnets, and three small Maids, with a Blade of Mace and some all-Spice; boil this in three Quarts of Water till it comes to half; you

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you may boil your Turbet in this Liquor, so which you may add a Pint of Rhenish Wine and half a Pint of White-wine Vinegar, which when cold will be all Jelly.

*To Pickle Oysters.*

**T**AKE one hundred of large Oysters and set them off enough to eat, put to the same Liquor one Pint of Rhenish, four Blades of Mace, two Bay Leaves, a Rase of Ginger, some Salt, and whole Jamaica Pepper, and the Juice of four Lemons ; boil them up with a Sprig of Thyme, skim them, and let them stand till cold.

*To Pot Charrs.*

**Y**OU must cleanse them and cut off the Fins, Tails, and Heads ; then lay them in Rows in a long baking Pan ; cover them with Butter, and season them  
with



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with all-Spice, Salt, Mace, and three Bay Leaves, and bake them one Hour ; then take them out and drain them very well and dry from that Liquor ; you may put them either singly or two in a Pot, and cover them with clarify'd Butter ; let them stand till cold.

*Fish Sauce to keep the whole Year.*

**T**AKE twenty-four Anchovies, chop them Bones and all ; put to ten Shalots, a Handful of scrap'd Horfe-radish, four Blades of Mace, one Quart of Rhenish Wine, or White-wine, one Pint of Water, one Lemon cut in Slices, half a Pint of Anchovy Liquor, one Pint of Claret, twelve Cloves, twelve Pepper Corns ; boil them together till it comes to a Quart ; then strain it off in a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

*Fish Sauces of several Sorts.*

**T**O one Pound of Butter put three Anchovies, one Lobster cut in Dice, a little Gravy and a Lemon squeezed; draw up all together thick, and then sauce your Fish.

*For Salmon or Trouts.*

**T**O one Pound of Butter put two Anchovies, one Pint of Oysters, a Gill of Shrimps, and some Gravy, with a little White-wine: Draw all up together thick as Cream.

*For Turbet.*

**Y**OU must put it on in cold Water, then put in Lemon-peel, Onion, a Faggot of Herbs, and Salt and Vinegar; skim

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skim it well, and when boil'd, drain it off well, and make your Sauce with Lobsters, Oysters and Shrimps, Anchovies and Gravy, and the Juice of Orange; so serve it over your Fish, and your plain Butter in a Boat by it self.

*For Mulletts.*

**Y**OU may broil them, roast them, boil them, or scuse them; when you broil them, put in Butter, Anchovy and Capers; when boil'd, Butter, Lemon and Anchovy; when roasted, Butter, Anchovy, Claret and Juice of Lemon; and when cold, Oil and Vinegar.

*For Eels.*

**Y**OU may either bone them, skim them, or cut them in small Pieces and broil them on Skewers, or whole, or roast them, fry them or boil them, or  
I a make

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make a Patty of them, or stew them ;  
the Sauce is plain Butter and fry'd Parsly.

*For Flounders.*

**Y**OU may boil them with Sorrel Sauce,  
or Butter and Parsly, or Lemon, and  
plain Butter : You may butter them, ta-  
king the Skin off and Bones clean ; or fry  
them with Parsly and Butter ; or make a  
Water Souch with Perch, Flounders, and  
Parsly Roots.

*For Scate or Whittings.*

**Y**OU may butter your Whittings, that  
is taking out all the Bones after  
boil'd or broil'd : As for Scate you may  
crimp it, cutting it in long-slip Pieces,  
and putting them in Pump Water, and  
boil them off quick, and sauce it with  
Butter and Mustard in one Cup, and But-  
ter

ter and Parsly in another, and Butter and Anchovy over.

*For Saltfish.*

**Y**OU may do some in Flakes with Cream, Yolks of Eggs, and Butter; some with Carrots, some with Parsnips, some with Eggs, some with Butter and Mustard, some with Oil and Vinegar cold: These are the most proper Ways to dress Saltfish; you may make Saltfish Pyc sweet or savoury.

*For Ling.*

**A**S for Ling you may send it up dry, garnish with raw Parsly; another way is boil'd with poach'd Eggs on it; another way is fry'd after it is boil'd, washing it over with the Yolk of an Egg, or with Eggs; or you may make a Ling Pasty,

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putting Cream, Eggs, and melted Butter  
over it.

*For Codfish Fresh.*

**Y**OU may crimp some in Slices and broil them, some dip'd in Eggs and fry'd, some Slices boil'd off quick in Pump Water and Salt ; you must put them in when the Water boils. Another way ; roast the Tail-End or boil it, or the Head with good Oyster or Shrimp Sauce, or make a Patty with good Oysters, dic'd Lobster and Shrimps.

*For Herrings Fresh.*

**Y**OU may make a Pycsweet-way with Currans, or savoury with Thyme, Parsly, Pepper and Salt ; or broil them or boil them with Potatoes, or broil'd with Mustard, Vinegar, and Butter ; and  
another

another way with the Heads bruised in Small Beer, Mustard and Vinegar.

*For a Pike.*

**Y**OU may roast it with a good Forcing in the Belly, with Oysters, Liver, Suet, Crums of Bread, Thyme, Parsly and Eggs, Anchovies and a Shallot; fill the Belly, and either bake or roast it; sauce it with Oyster Sauce: The French Way is with Caper Sauce; and you may boil it with Anchovy Sauce, or fry it in Slices, and serve with plain Butter and fry'd Parsly.

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## KITCHEN GARDEN.

*Cabbage Forc'd whole.*

**Y**OU must parboil a large white Cabbage, then take it out and cool it ; when it is cold cut out the Heart of it as big as your Fist, and fill it up with good Force-meat made of Sweetbreads, Marrow, Eggs, Crums of Bread, Pepper, Salt and Nutmeg, Thyme and Parsly ; make it up all together, and force your Cabbage ; stowe it well in good Gravy one Hour, and send it whole to Table ; thicken your Sauce and pour all over, and garnish with Slices of Ham or Bacon broil'd.

*Lettuce Forc'd.*

**T**AKE twelve, set them off, and then cool them ; when cold take out the Heart and fill them full with Sweetbread  
Force-



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Force-meat; set them in your Pan Stalk upwards, and stove them half an Hour; season them as before, and serve away.

*Cardoones Butter'd.*

**T**AKE them and blanch them, and cut out all the Strings, and leave them two Inches long; then boil them in Water and Salt, and a little Bit of Fat or Butter, and when tender strain them off and toss them up in thick melted Butter, Pepper and Salt.

*Sherdoones Fry'd or Butter'd.*

**T**HEY are a wild Thistle that grows in every Hedge or Ditch; you must cut them about ten Inches and string them, tie them up twenty in a Bundle, and boil them as Asparagus, or cut them in small Dice, and boil them as Peas and toss them up with Pepper, Salt, and melted Butter, or fry them.

*Cardoones*

*Cardoones with Cheese.*

**S**TRING them and cut them an Inch long ; stove them in good Gravy till tender ; season with Pepper and Salt, and squeeze in one Orange ; then thicken it with Butter brown'd with Flower, put it in your Dish and cover it all over with grated *Parmaſan*, or *Cheſhire* Cheese, and then brown it over with a hot Cheese-Iron, so serve away quick and hot.

*Spinach with Eggs.*

**B**OIL your Spinach well and green, and squeeze it dry and chop it fine ; then put in some good Gravy and melted Butter, with a little Cream, Pepper, Salt and Nutmeg ; then poach six Eggs and lay over your Spinach, fry some Sippets in Butter, and stick all round the Sides, squeeze one Orange, so serve it hot.

Sorrel

*Sorrel with Eggs.*

**Y**OUR Sorrel must be quick boil'd and well strained ; then poach three Eggs soft and three hard ; butter your Sorrel well, fry some Sippets and lay three poach'd Eggs and three whole hard Eggs betwixt, and stick Sippets all over the Top, and garnish with slic'd Orange and curl'd Bacon or Ham fry'd.

*To force Artichokes.*

**T**HEY must first be boil'd and the Bottoms taken out whole, and thrown into cold Water; then take them out and wash them with the Yolks of Eggs, and make a Forcing of two Bottoms, boil'd Yolks of Eggs, Pepper, Salt, Nutmeg, and a little Marrow; beat them in a Mortar very fine, and fill up your Bottoms pointed

pointed like a Sugar Loaf ; bake them gently and serve with a Cup of Butter.

### *A Fricassly of Artichokes.*

**S**CRAPE the Bottoms clean, cut them into large Dice and boil them off, not too tender ; then stove them a little in Cream, season'd with Pepper, Salt and Nutmeg, and thicken with the Yolks of four Eggs and melted Butter, and so serve away quick ; garnish with forc'd ones cut into Halves, or fry'd Artichokes.

### *Peas Françoise.*

**S**HELL pour Peas and pass a Quartern of Butter Gold Colour, with a Spoonful of Flower ; then put in a Quart of Peas, four Onions cut small, and two good Cabbage or Silesia Lettuce : You must not cut them so small as Onions ;  
then

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then put in half a Pint of Gravy, season'd with Pepper, Salt and Cloves: Stove this well an Hour very tender; you may put in half a Spoonful of Double-refin'd Sugar, and fry some Artichokes and lay round the Side of the Dish, so serve away with a forc'd Lettuce in the Middle.

*Clary fry'd with Eggs.*

PICK, wash and dry your Clary with a Cloth; then beat up the Yolks of six Eggs with a little Flower and Salt; make the Batter light, and dip in every Leaf and fry them singly, and send them up quick and dry.

*Clary Amlet.*

YOU must scald your Clary and chop it small and beat it up with eight Eggs; season with a Shallot chop'd, Pepper and Salt; then fry it off quick as you do a Pancake; squeeze over an Orange.

Ham

**Ham Amlet.**

**B**OIL a Piece of lean Ham and chop it very small ; then beat up the Yolks and Whites of eight Eggs, and put in a Shallot minc'd and Pepper ; mix all well together, and fry it as you do a Pancake, so serve it quick.

**Egg Amlet *the plain Way.***

**B**EAT up twelve Eggs, mix with them a little Pepper, Shallot and Parsly ; put into your Pan a Quarter of Butter and brown it Gold Colour, and then put in your Eggs and fry them quick ; turn a Plate upside down in a Dish and so serve it ; garnish with slic'd Orange.

**Oyster**

**Oyster Amlet.**

**TAKE** two Dozen and set them off, beard them and then beat up eight Eggs very well ; season with Pepper, Salt and Nutmeg ; cut in two or three small young Onions and fry them ; if you have a small Piece of Ham, put it in, so serve away hot.

**Sweetbread Amlet.**

**TAKE** four Sweetbreads and boil or roast them enough ; then cut them in thin Slices ; take a Quarter of Butter and brown it Gold Colour ; put in your Oysters ; thread in a little Thyme and Parsly, with a Shallot and a Pallat boiled tender and cut small, so fry it quick and serve away hot.

Scorcen-

*Scorceneroes Butter'd.*

**Y**OU must scrape them and boil them very tender, and cut them into Pieces two Inches long ; then squeeze in a Lemon ; put in half a Pint of Cream and four Ounces of Butter, with a little Salt and Nutmeg ; you may fry them also.

*Alexander Butter'd or Fry'd.*

**F**IRST parboil them and get the Skin off ; then boil them in their Lengths very tender, and make a Batter with Rhenish Wine, Eggs and Flower, and then dip them in and sauce them with melted Butter, Sack and Sugar ; you may do them savoury.

*Artichoke*



### Artichoke Pye.

**B**OIL twelve Bottoms very tender, then force six and lay at the Bottom of your Crust ; put in some Lumps of Marrow and dic'd Sweetbreads, and then put in half a Pint of Cream ; season with Nutmeg and Salt, so bake it.

### Beans *Blanch'd.*

**Y**OU must boil your Beans so that the Skin comes off ; then fry some thin Slices of Ham or Bacon, and some Parsly to lay round your Beans ; tofs up your Beans with melted Butter, and so serve hot.

*A Bean Tansey.*

**B** LANCH them and beat them in a Mortar very fine ; season them with Pepper, Salt, Cloves and Mace ; you may do it savoury or sweet ; the savoury Way is as above : Then put in the Yolks only of fix Eggs, and a Quartern of Butter ; you must butter your Pan, and bake it as you do a Tansey, and stick Slices of fry'd Bacon a top : The sweet Way is with Beans, Bisket, Sugar, Sack and Cream, and eight Yolks of Eggs ; so bake it, and stick on the Top some Orange and Lemon-peel candy'd.

*Sellery with Cream.*

**T** YE up four Bunches and boil them tender ; cut them three Inches long the best and white Heart of it ; then take half a Pint of Cream and four Yolks of  
 Eggs ;

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Eggs ; season with Salt and put in a small Piece of Butter, and shake it together thick, and serve away hot.

*Endive Ragoo'd.*

**T**AKE six Heads of Endive and tie them close and set them first off ; then take the white Part and tie it up close ; thicken some good Gravy, and put in your Endive and stove it gently and tender ; then squeeze in a Lemon and serve away hot : You may put it under some Fowls.

*To force Cucumbers.*

**F**IRST pare them and core out the Seed ; then force them with light Force-meat and stove them in good Broth or Gravy, and when tender cut two in Slices, and the other send whole ; squeeze in a Lemon, and serve away hot.

*To stew Cucumbers.*

**Y**OU must core them and cut them into large Dice or round as you please, and then fry them brown with an Onion; put in some Gravy and Elder Vinegar, and season with Pepper and Salt, so serve it under Mutton and roast Beef.

*Savoys forc'd and stov'd whole.*

**T**AKE two green Savoys and set them off; then take out the Inside and fill the Vacancy with good Force-meat; tie the Savoys up, force one, the other plain; then stov them in good Broth and Gravy; season with Pepper, Salt and Nutmeg; and when you have stoved them enough, thicken some Gravy and put in a little Vinegar, so serve it away.

*Fry'd*

*Fry'd Sallery.*

**Y**OU must first boil it half enough, then let it cool, and make a Batter with a little Rhenish Wine, the Yolks of Eggs with a little Flower and Salt: Dip every Head in, and fry them with clarify'd Butter, and sauce them with melted Butter.

*Stewed Red Cabbage.*

**Y**OU must cut your Cabbage very small and fine, and stove it with Gravy and Sausages, and a Piece of Ham; season it with Pepper and Salt; before you send it away put in a little Elder Vinegar, and mix it well together, which will turn it of a redish Colour; so serve away hot.

## PICKLING.

### *To pickle Mushrooms.*

**Y**OU must lay them in Water and Salt and rub them with a Flannel very white; then put on a Sauce-pan with Water and Salt, and when it boils up, put in your Mushrooms and boil them two Minutes; then take them out and lay them on a Cloth to drain, and make your Pickle thus: To a Gallon of Wine Vinegar take one Quart of White-wine, two Rases of Ginger, two Nutmegs cut in Slices, four Blades of Mace, two Spoonfuls of Salt; boil this up and skim it well, take it off the Fire, and when cold, put in your Mushrooms; then cover them with Leather or a Bladder.

*To*

*To pickle Walnuts.*

**Y**OU must put them into Pump Water and Salt for nine Days, shift your Water every Day ; then take them out and rub them dry, and make your Pickle thus: Take a Gallon of Vinegar and put in six Bay Leaves, half a Pint of Mustard Seed, some Salt, whole Pepper, Ginger, Cloves and Mace ; boil it up and skim it well ; then put your Walnuts in a deep Pot and your Pickle boiling hot to them, and cover them close.

*To pickle French Beans.*

**Y**OU must purge them in Salt and Water twenty-four Hours ; then take them out and dry them with a Cloth, and make your Pickle thus: Take two Quarts of Wine Vinegar, some Jamaica Pepper  
K 4 whole,

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whole, Ginger, Cloves and Mace, Bay Leaves and Salt; then boil it up and skim it, and put your Beans into your Pickle boiling hot, and cover it down close; then set them before the Fire and let them cool by degrees as the Fire goes out: Do so three times together every other Day.

*To make Mangoes.*

**T**AKE your Mangoes or Cucumbers and cut a Hole on the Top, and put out the Core and Seeds; then fill it up with Mustard Seed, Garlick, and Bits of Horse-radish and Ginger; fasten the Top with a small Skewer, and set them upright in a deep Pot, and make your Pickle thus: To a Gallon of Vinegar put in one Handful of Salt, some Cloves, Mace, and six Rasps of Ginger, and whole Pepper; boil it up, put in a Bit of Dill, and then pour in your Pickle boiling hot, and cover them down close: Do this every other Day three times.

*To*



*To pickle Onions.*

**T**HEY must be of a small white Size and Colour ; then parboil them and let them cool ; make your Pickle with half Wine, half Vinegar ; put in some Mace, Slices of Nutmeg, Salt and a little Bit of Ginger ; boil this up together, and skim it well ; then let it stand till cold, put in your Onions, and cover them down ; if they should mother, boil them over again and skim them well, and let them be quite cold before you put in your Onions, and they will keep all the Year.

*To pickle Cabbage.*

**Y**OU may do it in Quarters, or shave it in long Slips, and scald it about four Minutes in Water and Salt ;  
then

then take it out and cool it ; boil up some Vinegar and Salt, whole Pepper, Ginger and Mace ; when your Pickle is boil'd and skim'd, let it be cold, and then put in your Cabbage ; cover it presently, and they will keep white.

*To pickle Sellery.*

**Y**OU must pickle your Sellery two Inches in length, set them off, and let them cool ; put your Pickle in cold, the same Pickle will do as for the Cabbage.

*To pickle Artichokes.*

**Y**OU must take out the Chokes whole and firm ; they must not be above three Parts boil'd, and the same Pickle will serve as above-mention'd, only instead of Ginger put in Slices of Nutmeg ; cover them close, and they will keep the Year round.

PASTRY.

## P A S T R Y.

### *To make Puff-paste.*

**T**O three Pounds of Flower put one Pound of Butter ; rub half of it in your Flower and work it up light with fair Water ; you may put one Egg in if you please, then roll it out and lay about twenty little Bits upon it the Bigness of a large Nutmeg, and fold it up and roll it out again ; then butter it and fold it up again and flower it ; do thus three times, then roll it out for Use, and it will rise well : This Paste serves on several Occasions.

### *Tart Patty-pan Paste.*

**T**O four Pounds of Flower put one Pound and a half of Butter, rub it in well with half a Pound of sifted  
Eight-

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Eight-penny Sugar; work it up quick with Water, and this Paste serves for all Sorts of Tarts or sweet Patties. Another Way is with two Eggs, one Pound of Butter and two Pounds of Flower and no Sugar; work it up, but not too stiff; this Paste comes well out of your Pans.

*Pasty-paste, or Paste for Meat  
Pyes.*

**T**O six Pounds of Flower put two Pounds and a half of Butter; rub two Pounds in your Flower with two Eggs, work it up quick with Water and roll it out; then butter it over once more with the other half Pound of Butter, and flower it and fold it up; give it three or four blows with the Rowling-pin cross-ways, and roll it out for Use: This Paste serves for all Sorts of Meat Pasties or Pyes.

Almond

### Almond Paste.

**T**AKE a Pound of Almonds and blanch them and beat them in a Mortar very fine; put some Water to them to keep them from oiling; then mix up your Almonds with two Pounds of Flower, rubbing it well in with one Pound of powder'd Sugar; then put in half a Pound of Butter and six Yolks of Eggs, with two Whites; this Paste will serve for rich Tarts or sweet Pyes; it will soon bake.

### *Hot Butter Paste for Raised Pyes.*

**Y**OU must boil a Pound of Butter to a Quart of Water, which will serve for six Pounds of Flower; work it up stiff and quick, and roll it up in a Cloth; let it sweat half an Hour, and you may then

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then use it for all Sorts of Raised Paste of Standing Pyes.

Plum Pudding.

**T**AKE a Pound of Beef Suet, cut it small, mix it up with a Quart of new Milk ; put in some Nutmeg, Salt, Ginger, and six Eggs ; then mix it up with Flower thick, and put in half a Pound of Currans and half a Pound of Raisins ; you may either bake it or boil it : Another Way is to scald your Milk, and put in some Bread.

Plain Pudding.

**Y**OU must scald your Milk and put in as much grated Bread as Suet, and put your Milk to it ; then cover it a Quarter of an Hour ; season it with Nutmeg and Ginger, and one Spoonful of Sugar : Mix this up well with a little Flower, and boil it two Hours.

Marrow

### Marrow Pudding.

**T**AKE a Quart of Cream or Milk, put in four Ounces of Bisket, eight Yolks of Eggs, some Nutmeg, Salt, and the Marrow of two Bones ; save some Bits to lay about the Top ; season with a little Sugar ; put in two Ounces of Currans plump ; set it gently on the Fire ; then cool it and bake it in Puff-paste.

### Carrot Pudding.

**Y**OU must grate two Carrots very fine, put in a Pint of Cream, eight Eggs, some Sugar, a little Sack, Salt and Nutmeg, and four Ounces of melted Butter : Mix this well, and cut a little candy'd Orange and Lemon-peel and put in, so bake it or boil it.

Spinach

### Spinach Pudding.

**S**CALD your Spinach and chop it very fine, or the Juice will do ; mix with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter ; season with Sugar, Nutmeg, and Salt ; then set it on the Fire, till 'tis stiff, but do not boil it ; then cool it and bake it in Puff-paste, or boil it.

### Quaking Pudding.

**T**AKE twelve Eggs, beat them up well ; put in two Ounces of Sugar, two Ounces of Bisket, one Quart of Cream, three Spoonfuls of fine Flower ; season with Nutmeg and Salt ; mix it as for Pancakes thin as Batter ; then put in some Orange-Flower Water, or Rose-Water, and butter your Cloth ; then boil it three quarters of an Hour ; sauce it with Sack, Sugar and Butter.



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# APPENDIX.

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## *An Artichoke Pye.*

**B**OIL Artichokes very well, take the Bot-  
toms, season them with a little Mace, add  
a good Quantity of Butter. Make a Layer of it  
in the bottom of the Pye, put in the Artichokes,  
strewing on a little Salt and Sugar, also some  
Pieces of Marrow wrapp'd up in the Yolks of  
some Eggs, with a few Gooseberries or Grapes.  
Upon these lay some Dates, some Yolks of hard  
Eggs, Citron, large Mace, &c. then cover these  
with Butter, bake it and pour in scalded White-  
wine.

## *A Battalia Pye.*

**T**AKE two small Chickens, two squab Pi-  
geons, two sucking Rabbits, cut them in  
Pieces, season them with Savoury Spice, and lay  
them in the Pye ; add two Sweetbreads sliced,  
two Sheeps Tongues, a shivered Pallat, a Pair of  
Lamb-stones, ten or fifteen Cock's-combs, with  
L Savoury

Savoury Balls and Oysters. Lay on Butter and close the Pye. Put to it a Lear.

*N. B.* Savoury Spice is Pepper, Salt, Cloves, and Nutmeg.

*Another.*

**T**AKE young Chickens, ~~young~~ Pigeons, young Partridges, Qualls and Larks. Truss them, and lay them in the Pye, take Ox Pallats, boil them, blanch them and cut them in Pieces, Sweetbreads and Lamb-stones; cut them in Halves or Quarters, Cock's-combs blanch'd, a Pint or Quart of Oysters dredged over with grated Bread and Marrow; add Sheeps Tongues, boiled, blanch'd and cut in Pieces. Beat Pepper, Salt, Cloves, Mace and Nutmeg all together. Season with this. Lay Butter on the Bottom of the Pye, and place the rest in with the Yolks of hard Eggs, Knots of Eggs, Cock's-stones and Treads, and Forc'd-meat Balls. Cover up the Pye, and when you set it into the Oven, put in five or six Spoonfuls of Water, and when it comes out of the Oven, pour it out and put in Gravy.

*A Calf's Head Pye.*

**T**AKE a Calf's Head, boil it till you can take out all the Bones, slice it into thin Slices and lay it in the Pye with the Ingredients for Savoury Pyes. See above.

*Another.*

*Another.*

**C**LEANSE and wash the Head well, boil it for three quarters of an Hour, cut off the Flesh in Bits, of the bigness of Walnuts, blanch the Tongue and slice it: Parboil a Quart of Oysters and beard them; take the Yolks of ten or twelve Eggs. Intermix some thin Slices of Bacon with the Meat; put an Onion cut small in the Bottom of the Pye, seasoning it with Salt, Pepper, Nutmeg and Mace; lay also Butter on the Bottom, put in your Meat, close up the Pye, and put in a little Water; when it is baked take off the Lid. Take off the Fat, and put in a Lear of thick Butter, Mutton Gravy, a Lemon pared and slic'd, with two or three Anchovies dissolved. Let them first stew together a little while, cut the Lid in handsome Pieces, lay it round the Pye and serve it up.

*A Chicken Pye.*

**T**AKE half a Dozen of small Chickens, roll up a Piece of Butter in sweet Spice, and put a Piece into each of them, season them and put them into the Pye with the Marrow of a couple of Bones, with Fruit and Preserves, as in Lamb Pye, with a Caudle.

*Another.*

**B**OIL young Chickens in an equal Quantity of Milk and Water; then flea them, and season them with Salt, Cloves and Nutmeg.

Put Puff-paste round and in the Bottom of the Dish, lay a Layer of Butter with Artichoke Bottoms, Veal Sweetbreads and Cocks-combs; and over them lay the Chickens, with some Bits of Butter roll'd up in the Seasoning and some Balls of Forc'd-meat. Lay on a Lid of Puff-paste, the Oven must not be too hot. While it is baking make the following Caudle; boil a Blade of Mace in half a Pint of White-wine or Cyder, take it off the Fire and slip in the Yolks of two Eggs well beaten, with a Spoonful of Sugar, and a little Bit of Butter rolled up in Flour. Pour in this Caudle when the Pye comes out of the Oven.

*Egg Pyes.*

**B**OIL twenty Eggs hard, take the Yolks and shred them with Citron and Lemon-peel, season them with sweet Spice, and mix them with a Quart of Stuff for Custards, ready made, set it all over the Fire, let it gather to a Body; the Pyes being dry'd in the Oven, fill them with this Batter, as you do Custards, and when they come out of the Oven, stick them with slic'd Citron, and strew them with coloured Bisket.

*Another Way.*

**B**OIL twelve Eggs hard, take the Yolks and chop them with twice the Quantity of Beef Suet and three Pippins pared, cor'd and slic'd; add half a Pound of Currants, wash'd and dry'd,  
a quarter

a quarter of a Pound of Sugar, a little Salt, some Spice finely beaten, and the Juice of half a good Lemon, a quarter of a Pint of Canary, candy'd Orange and Citron cut in Pieces, of each an Ounce and half. Lay Lumps of Marrow on the Top, if they are to be eaten hot, or else omit it. The Oven must not be too hot, they will be baked in three quarters of an Hour.

• *A Goose Pye.*

**B**ONE your Goose, season it with Savoury Spice, and lay it in the Pye with a couple of Rabbits.

*Another.*

**P**ARBOIL the Goose and bone it, season it with Salt and Pepper, and put it into a deep Crust, with a good Quantity of Butter both under and over. Let it be well bak'd, fill it up at the Vent-hole with melted Butter. Serve it up with Bay Leaves, Mustard and Sugar.

*A Hare Pye.*

**C**UT the Hare in Pieces, season it with Savoury Spice, lay it in the Pye with Balls, slic'd Lemon and Butter; close it up and bake it.

*Another.*

**D**RESS a large Hare, mince one Part of it small with Bacon, Thyme, Savory and Marjoram; season it with Salt, Pepper, Cloves and Nutmegs. Season the other Part as you did

the former ; work the minc'd Meat with the Yolks of Eggs and lay it about the Hinc, and fill up the Pye with sweet Butter ; bake it, and when it comes out of the Oven, pour in half a Pint of strong Gravy.

*A Hen Pye.*

**C**UT the Hen in Pieces, season it with Savoury Spice, lay it in the Pye with Balls, Yolks of hard Eggs, Slices of Lemon and Butter. Close the Pye, bake it, and when it comes out of the Oven, pour in a Liar thickened with Eggs.

*A Lamb Pye.*

**T**AKE a Hind-Quarter of Lamb, cut it into thin Slices, season it with Savoury Spice and lay them into the Pye, also lay in an hard Lettuce, Artichoke-Bottoms, and the Tops of an hundred of Asparagus, lay Butter over them. Close up the Pye, bake it, and when it comes out of the Oven pour in a Liar.

*Another.*

**C**UT the Lamb in Slices, season with Cloves, Mace, Nutmeg, Salt, Pepper, and Sugar, lay it in your Coffin, lay on it and between it, a few Currants, and Raisins of the Sun stoned, the Marrow of a couple of Bones, a few Skittits boiled and blanched, Dates, candy'd Lemon and dry'd Citron, preserved Barberries, sliced Lemon, large Mace and Butter ; close it, bake it,

it, and when it comes out of the Oven, make a Caudle of White-wine, Verjuice and Sugar, beaten up with the Yolks of three or four Eggs, set it on the Fire, keep it stirring till it begins to be thick. Put it in and shake it together, scrape on Sugar and serve it up.

*A Lamber Pye.*

**M**INCE three Pounds of Fillet of Veal, with the same Quantity of Beef Suet, season it with sweet Spice, add half a Score Pippins, two Handfuls of Spinach, a couple of hard Lettuces, Thyme and Parsly, mix it with a Twopenny white Loaf grated, and the Yolks of four or six Eggs, Sack and Orange-Flower Water, three Pounds of Currants, and Preserves, as in the Lamb Pye, and a Caudle.

*Another.*

**T**AKE any cold Meat, except Beef and Pork, and to every Pound of Meat take a Pound of Suet, mince them small, take usual Sweet-herbs, shred them small, add Salt, half an Ounce of Cloves and Mace finely beaten, two Nutmegs grated, and six Eggs: Mix all well together, and work them up into Balls as big as Pullers Eggs. Put these into the Pye, also a Pound of Raisins stoned, and as many Currants: Then put in a Pound of Butter and bake it.

Take a quarter of a Pint of Canary, half a quarter of a Pint of Verjuice, a quarter of a Pound of Butter and a quarter of a Pound of Su-

gar, and the Yolks of three Eggs ; boil them all together with a little Mace, till they are of a tolerable Thicknes, pour it into the Pye and serve it up.

*Minc'd Pyes.*

**T**AKE a Neat's Tongue, parboil it, shred it, and to a Pound of the Meat allow two Pound of Beef Suet shred small, and five or six Pippins, a green Lemon-peel : Season this Quantity with an Ounce of sweet Spice, and any other Quantity proportionably ; add two Pound of Currants, and a quarter of a Pound of Citron, Lemon and Orange-peel, half a Pint of Sack, and a little Orange-Flower Water : Mix these all together and fill your Pyes. According to the Quantity of your Meat, you must encrease or diminish the rest of the Ingredients.

You may, if you please, add the Juice of a Lemon, two Spoonfuls of Verjuice, two or three Pippins hack'd small, some Dates stoned and slic'd, and a few Raisins, stoned and cut small.

*A Mutton Pye.*

**T**AKE a Loin of Mutton, &c. cut it into Steaks, season them with Savoury Spice, lay them in the Pye, and lay on some Butter ; close it, bake it, and when it comes out of the Oven, chop a Handful of Capers, Cucumbers and Oysters, in Gravy, an Anchovy and drawn Butter, and put it in.

*A Neat's*



*A Neat's Tongue Pye.*

**T**AKE a Neat's Tongue, parboil it, blanch it and slice it, season it with Savoury Spice, add Balls, sliced Lemons and Butter ; close the Pye, bake it, and when it comes out of the Oven pour in a Ragoo.

*Another.*

**P**ARboil the Tongue, cut off the Root, blanch it, mince the Meat with Beef-Suet, Marjoram, Thyme and Parsly ; season with Pepper, Cloves and Mace finely beaten : Add the Yolks of two Eggs, some Sugar and grated Bread, make up the Paste in Form of a Tongue, put in the Meat, pour in a Mixture of Verjuice, Rose-Water, Butter and Sugar, and bake it.

*A Turkey Pye.*

**L**ET the Turkey be bon'd, season it with Savoury Spice, put it in your Pye with a couple of Capons or wild Ducks cut in Pieces to fill up the Corners : Lay on Butter and close the Pye. When it is bak'd and cold, fill it with clarify'd Butter, as must be done to all cold Pyes.

*Another.*

**M**AKE a good Paste, bone your Turkey and lard it with pretty large Lardoons of Bacon, season it with one Ounce of Pepper, two Ounces of Salt, and an Ounce of Nutmegs, if it be to be eaten cold ; but if hot, with half the Seasoning

Seasoning before mentioned : Lay Butter in the Bottom of the Pye, lay in your Turkey and put in half a Dozen whole Cloves, then lay on the rest of your Seasoning with good Store of Butter ; close it up and baste it over with Eggs, and when it is bak'd fill it up with clarify'd Butter.

*A Veal Pye.*

**H**AVING raised an high Pye, cut a Fillet of Veal into three or four Fillets, season them with Savoury Spice, and a little Sweet-herbs and Sage minc'd ; lay Slices of Bacon at the Bottom, and betwixt each piece ; lay Slices of Butter on the Top, close up the Pye and bake it.

*An Umble Pye.*

**T**AKE the Umbles of a Deer, parboil them, clear off all the Fat from them, take something more than their Weight of Beef Suet and shred it together ; then add half a pound of Sugar, season with Salt, Cloves, Mace and Nutmeg ; add half a pint of Claret, a pint of Canary, and two pound of Currants wash'd and picked ; mix all well together, and bake them in Puff or other Paste.

*A Venison Pye.*

**W**HEN you have raised a high Pye, shred a pound of Beef Suet and lay it in the Bottom, cut the Venison in pieces and season it with Pepper and Salt, lay it on the Suet, lay Butter

tor on the Venison, close up the Pye and let it stand in the Oven for six Hours.

*A Venison Pasty.*

**L**AY down half a Peck of Flour, put to it four Pounds of Butter, beat eight Eggs, and make the Paste with warme Water, bone the Venison, break the Bones, season them with Salt and Pepper, and boil them, with this fill up the Pasty when it comes out of the Oven: Take a Pound of Beef Suet, cut it into long Slices, strew Pepper and Salt upon it; lay the Venison in, seasoned pretty high with Salt and black Pepper bruised; set Pudding Crust round the Inside of the Pasty, and put in about three quarters of a Pint of Water. Lay on a Layer of fresh Butter, and cover it. When it comes out of the Oven, pour in the Liquor you have made of the Bones boiled, and shake all well together.

*A Veal Pasty.*

**T**AKE a quarter of a Peck of fine Floatt, and a Pound of Butter, break the Butter into Bits, pist in Salt and half an Egg, and as much cold Cream or Milk as will make it into a Paste: Make your Sheet of Paste, bone a Breast of Veal, season it with Salt and Pepper. Lay Butter in the Bottom of your Paste, lay in your Veal. Put in whole Mace, and a Lemon sliced thin, Rind and all; cover it with Butter, close it up and bake it; when it comes out of the

the Oven cut it up, heat some White-wine, Butter, the Yolks of Eggs and Sugar. Pour this into the Pasty and serve it up.

*A Florentine of a Kidney of Veal.*

**L**ET the Kidney, Fat and all be shred with a little Spinach, Parsly and Lettuce, three Pippins and some Orange-peel. Season it with sweet Spice and Sugar, and a good Handful of Currants, two or three grated Biskets, Canary or Orange-flower Water, and two or three Eggs, mix them well together, put them into a Dish covered with Puff-paste, lay on the Lid and garnish the Brim.

*A Florentine of Oranges or Apples.*

**C**UT half a Dozen of Sevil Oranges in two, save the Juice, take out the Pulp and lay them in Water for twenty-four Hours, shift them three or four times; then boil them in three or four Waters, in the fourth put to them a pound of fine Sugar and their Juice. Boil them to a Syrup, and let them stand in this Syrup in an earthen Pot. When you use them cut them in thin Slices. To ten Pippins pared, quartered and boiled up in Water and Sugar, put two of these Oranges, lay them on your Puff-paste in a Dish as before.

*A Rice*

*A Rice Florendine.*

**B**OIL half a pound of Rice in fair Water till it is very tender; then put to it a Quart of Milk or Cream; boil it till it is thick, and season it with sweet Spice and Sugar, beat eight Eggs very well and mix with it. Add to it half a pound of Currants, half a pound of Butter and the Marrow of two Bones, three grated Biskets, Sack and Orange-flower Water; having covered your Dish with Puff-paste, put in your Mixture and bake it.

*A Florendine.*

**T**AKE two pound of Cheese-Curds, a pound of blanch'd Almonds finely pounded, half a pound of Currants, a little Rose-water, and Sugar to your Palate, mingle these well together with some Spinach stew'd and cut small. Lay Puff-paste on the Top and Bottom of the Dish, and bake it in an Oven moderately heated.

*A Florendine Magistral.*

**C**UT thin Slices of a Leg of Veal like Scotch Collops, beat them with a Knife on both Sides; season them with Salt, Pepper, Cloves and Mace. Cut as many thin Slices of fat Bacon, roll them up and put them into your Pyc-Dish. Add two or three Shallots and two or three Anchovies, some Oysters, and forty or fifty Fore'd-meat Balls, and Lemon par'd and slic'd; put in a quarter of a pint of Gravy, half a pint

of strong Broth, and half a pint of White-wine; cover it with Puff-paste and bake it.

*An Almond Pudding.*

**T**AKE half a pound of Jordan Almonds, blanch them and pound them in a Mortar with four grated Biskets and three quarters of a pound of Butter, Sack and Orange-flower Water; then mix it with a Quart of Cream, being boiled and mix'd with eight Eggs, sweet Spice and Sugar; cover the Dish with Puff-paste, pour it in and garnish it.

*A Calf's Foot Pudding.*

**S**HRED Calf's Feet very fine, mix the Meat with a penny white Loaf grated and scalded in a pint of Cream; add to it half a pound of Beef Suet shred, and eight Eggs, and a Handful of plump Currans: Season it with sweet Spice and Sugar, a little Canary and Orange-flower Water, and the Marrow of two Bones; then put it up in a Veal Caul, being wash'd over with the Batter of Eggs; and having wetted a Cloth, put it in, tie it close up, and put it in when the Pot boils; let it boil for two Hours, then turn it in a Dish. Stick slic'd Almonds and Citron on it. Let your Sauce be Canary and Orange-flower Water, with Lemon Juice, Sugar and drawn Butter.

*A Tansey.*

*A Tansey.*

**BOIL** a Quart of Cream or Milk with a Stick of Cinnamon and a Nutmeg quartered, and some large Mace, and let it stand, till it is half cold, then mix with it the Yolks of twenty Eggs, and the Whites of ten; strain it, and to it add four grated Biskets and half a pound of Butter, and a pint of the Juice of Spinach and a little Tansey, Canary and Orange-flower Water, Sugar and a little Salt. Set it over the Fire to gather into a Body, butter a Dish well, and pour it in; bake it, then turn it on a Pye-plate. Squeeze an Orange on it, grate some Sugar over it, garnish it with sliced Orange and a little Tansey made in a Plate.

*A Gooseberry Tansey.*

**PUT** fresh Butter into a Frying-pan, and when it is melted, put in a Quart of Gooseberries, and fry them till they are tender, mash them to pieces, beat eight Yolks and four Whites of Eggs, add a pound of Sugar and three Spoonfuls of Canary, three Spoonfuls of Cream, a penny white Loaf grated, and three Spoonfuls of Flour: Mix all these together, put the Gooseberries out of the Pan to them, stir them all well together, then put them into a Sauce-pan, to thicken; then put Butter into a Frying-pan, fry them brown, turn it out upon a Pye-plate, and strew Sugar.

*A Custard.*

*A Custard.*

**B**OIL a Quart of Cream, with a Stick of Cinnamon, a Nutmeg quarter'd, and some large Mace; let it stand till it is half cold, beat eight Yolks and four Whites of Eggs well, mix them with Sugar, Canary and Orange-flower Water. Set it on the Fire, keep it stirring, till a white Froth arises, and scum it off; then your Coffins having been first dry'd in the Oven, fill them.

*Forc'd Meat Balls Sweet.*

**T**AKE part of a Leg of Veal or Lamb, scrape it fine, shred as much Beef Suet very small, season it with sweet Spice; add Currants according to Discretion, and the Yolks of three or four Eggs, and a little Lemon-peel, and some Sweet-herbs shred fine: Mix all these well together, and make it up into little Balls.

*Savoury Balls.*

**S**CRAPE part of a Leg of Veal or Lamb very fine, mince as much Beef Suet very small with a little lean Bacon, Sweet-herbs, a Shal-lot or two and an Anchovy. Beat these in a Mortar till they are a fine Paste, season it with Savoury Spice, and make it up into little Balls.



*Balls for Fish.*

**M**IX together Carp and Eels minc'd very fine, with as much Beef Suet shred small, Sweet-herbs and Savory shred small, Savoury Spice, grated Bread and Eggs. Beat all in a Mortar and make it into Balls.

*A Caudle for sweet Pyes.*

**T**AKE of Canary and white Wine equal Quantities, a little Verjuice and Sugar, boil them together, then brew them with two or three Eggs like butter'd Ale. When your Pyes are baked, pour it in at the Funnel, and shake it together.

## L E A R S.

*A Lear for Pasties.*

**T**AKE the Bones of the Meat of which the Pasty is to be made, cover them with Water, and bake them with the Pasty, and when it comes out, strain the Liquor, and put it into the Pasty.

*A Lear for savoury Pyes.*

**I**N a proper quantity of Claret, Gravy and Oyster Liquor, boil a faggot of sweet Herbs, two or three Anchovies and an Onion; thicken it with browned Butter, and pour it into your savoury Pyes, when it is wanted.

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*A Lear*

*A Lear for Fish Pyes.*

**TAKE** Claret, White-wine Vinegar, Anchovies and Oyster Liquor, put to them some drawn Butter, and when the Pyes are baked, pour it in with a Funnel.

*A Ragoo for made Dishes.*

**TAKE** Cocks-combs boil'd, blanch'd and sliced, Sweet-breads sliced and Lamb's-stones, tosse them up in Claret and Gravy, with sweet Herbs, savoury Spice, Mushrooms, Truffles, Murrels and Oysters, thicken with brown Butter; use it when call'd for.

*Scotch Collops.*

**TAKE** the Skin off from a Fillet of Veal, and cut it into thin Collops, and scotch them with the back of a Knife, lard half of them with Bacon, and fry them with a little brown Butter; then take them out and put them into another tossing pan, then set the pan they were fry'd in over the Fire again, wash it out with a little strong Broth, rubbing it with the Ladle, then pour it to the Collops. Do this to every pan-full 'till all are fry'd, then stew or tosse them up with a pint of Oysters, a couple of shiver'd Pallats, Cocks-combs, Lamb's-stones and Sweet-breads blanched and sliced, a couple of Anchovies, savoury Balls, Onions, a faggot of sweet Herbs, and thicken it with brown Butter, and garnish it with shred Orange.

*Fricassé*

*Fricassé Tripe.*

**T**AKE a double Tripe, cut some of the fat part in slices, and dip them in Eggs or a Batter, and fry them to lay round your Dish; and the other part cut, some in long slips, and some in dice, and toss them up with Mint, Onion, chopt Parsley, melted Butter, Yolks of Eggs, and a little Vinegar; season with Pepper and Salt, so serve away. Another way. You may broil some, and some you may boyl with Salt, Onion and Rosemary, and send it up in the Liquor in which it is boyl'd.

*Cow-beef fry'd.*

**Y**OU must split it and flour it, and fry it brown and crisp on both sides; then fry some Onions and lay all over them, and sauce with Butter and Mustard: Another way is, boyled with Butter and Vinegar: Another, cold with chopt Parsley, Pepper, Salt and Vinegar: Another way is, cut in pieces and fricassé'd, or with Butter and Parsley.

*Another Way.*

**Y**OU must chop it small after boil'd; put in as much Suet as Neat's Foot; then put in half a pound of Currants, some Nutmeg, Sugar, and six Eggs, two Naples-biskets, half a pint of Cream, and a little Orange-flower Water; then sheet a Dish with Puff-paste, and fill it with your Ingredients, and so bake it gently, sticking at top slit Citron.

*Sheep's Trotters stew'd.*

**T**HEY must be well boyl'd, then split them, and take the Hair out betwixt them; then stowe them in some pale Broth and Juice of Lemon, some chopt Parsley and thick Butter; when you dish them, cut some Sippets and sliced Lemon; you may make a Trotter-pye savoury or sweet, with Currants, or marinate them, that is, make a Batter with *Rbenish* Wine and Flour, and two Yolks of Eggs, and dip them in and fry them: Another way; fricassy them, or eat them cold with Vinegar.

*An Almond Pudding.*

**T**AKE as many Almonds as will serve for your Dish, blanch them, add the Yolks of four or five Eggs, Rose-water, Nutmeg, Cloves, Mace, a little Sugar, a little Salt and Marrow, and bake it in an Oven no hotter than for Bisket-bread; when it is half baked, take the white of an Egg, Rose-water and fine Sugar well beaten together, lay it over the Pudding with a Feather, then set it into the Oven again, stick it over with Almonds and serve it up. You may put Puff-paste in the bottom of the Dish.

*An Almond Pudding, boil'd.*

**B**EAT a couple of Eggs, strain them into quart of Cream, grate in a penny white Loaf with a Nutmeg, half a pound of Almonds blanch'd and beaten fine, and half a dozen spoons  
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fuls of Flour, mix all these well together and sweeten them with fine Sugar. Flour your Bag or Cloth, put in your Pudding, put it into the Pot, when it boils; when it is boil'd enough, pour on it Butter melted with a little Rose-water. Stick it with blanch'd Almonds, and serve it up.

*A baked Bread Pudding.*

**C**UT a two penny Loaf into thin Slices, boil two Quarts of Milk or Cream, break your Bread in it very fine, put in half a score Eggs, a Nutmeg or two grated, half a pound of Sugar, a pound of Butter, stir it well together, butter a Dish, and bake it an Hour.

*An Almond Pudding.*

**B**LANCH and pound half a pound of *Jordan* Almonds with four grated Biskets and three quarters of a pound of Butter, Sack and Orange-flower Water, then mix it with a Quart of Cream boil'd and mix'd with eight Eggs, sweet Spice and Sugar, cover the Dish with Puff-paste, pour in the Butter, and bake it.

*A boil'd Bread Pudding.*

**T**AKE a Quart of Cream, boil it with Salt, Sugar, Nutmeg, Cinnamon, Cloves and Mace; when it has boil'd, slice in the Crusts of *vo French* Rolls, and set it by till it is cold; then drain off all the Cream that the Bread has soaked up, and rub the Bread through a

Colander, put in the Yolks of six and Whites of four Eggs, then stir it well together, butter your Dish and put it in, tye a Cloth over it; boil it, and serve it up with drawn Butter.

*A Lemon Pudding.*

**T**AKE a Couple of clear Lemons, grate off the outside Rind, also grate a Couple of *Naples* Biskets, and mix them with your grated Peel, and add to it the Yolks of twelve and Whites of six Eggs well beaten, three quarters of a pound of Sugar, and three quarters of a pound of Butter, and half a pint of thick Cream. Lay a sheet of Paste at the bottom of the Dish, put in the Batter, set it into the Oven immediately, having first sifted a little refined Sugar over it. Let it stand an Hour.

*An Orange Pudding.*

**G**RATE off the Rind of a Couple of *Seville* Oranges, as far as they are yellow, then put the Oranges in Water, and let them boil 'till they are tender: Shift the Water three or four times to take away the bitterness. When they are tender, cut them open to take away the Seeds and Strings, and beat the other part in a Mortar with half a pound of Sugar 'till it comes to a Paste, then put in the Yolks of six Eggs, and three or four Spoonfuls of thick Cream, and half a *Naples* Bisket grated; mix these together put in a pound of fresh Butter melted, stir well in. Lay a sheet of Puff-paste at the bottom

to

tom and on the sides of the Dish. Garnish it. Set it in the Oven for about three quarters of an Hour.

*An Oat-meal Pudding.*

**S**HRED 3 quarters of a pound of Beef Suet very fine, put it into 3 pints of thick Cream, it having first boil'd, add a pound of Butter, a grated Nutmeg, a little Salt, and half a pound of Sugar, and then thicken all with a pint of fine Oatmeal. Stir it well together. Put it into a Pan. Let it stand 'till it is almost cold, and then put in the Yolks of six Eggs, mix all well together; lay a sheet of Puff-paste in the Dish, stick Lumps of Marrow in it. Let it stand in the Oven two Hours.

*Another.*

**T**AKE a pint of whole Oatmeal, bruise it, put it into a quart of Cream, with a Blade or two of Mace; boil them together 'till the Oatmeal has soak'd up all the Cream, let it stand 'till it is cold, and beat the Yolks of eight Eggs, and the Whites of four, with five or six Spoonfuls of Rose-water; put these into the boil'd Cream and Oatmeal; then put in powder'd Sugar, Salt, Nutmeg and Cinnamon, then melt a good quantity of Butter; put in some good Marrow or Beef Suet minced, and grated Bread; mix these all well together, butter the Dish, put it in and bake it.

*A Rice Pudding.*

**T**AKE half a pound of clean pick'd Rice. Boil it in Water, and afterwards in Milk, 'till it is as thick as a hasty Pudding ; set it by 'till it is cold, then put in the Yolks of six and the Whites of four Eggs, well beaten, a pound of Marrow or Butter, a pound of Currants ; add to these half a pint of Cream, two or three spoonfuls of Canary and a little Rose-water : Add Salt, Cinnamon, Nutmeg, Cloves and Mace, and two Ounces of candied Citron and Lemon-peel. Cover it with Puff-paste, and bake it.

*A Millet Pudding.*

**T**AKE six ounces of Millet-seed, put to it three pints of new Milk, a quarter of a pound of Sugar, or rather more, a little Salt, and near half a pound of Butter, except you have Marrow or Suet, though Butter is better than Suet. If you have a mind to make it of the Custard kind, you may put in six or eight Eggs, well beaten, with a little Milk to mix and strain them with.

*A Rice White Pot.*

**B**OIL a pound of Rice in two quarts of Milk, 'till it is tender and thick, then beat it well in a Mortar with a quarter of a pound of blanch'd Almonds, then boil two quarts of Cream with Crumb of white Bread and Blad



of Mace, mix all together with the Yolks of eight Eggs, some Rose-water, and sweeten it with Sugar to your Palate; cut some candied Orange and Citron Peels thin and lay it in when it is in the Oven. Let not the Oven be too hot, for if it be it will soon spoil.

*To make Blood Puddings.*

**T**AKE a Quart of Oatmeal, boil it in a quart of Milk, and let it stand 'till the next Morning to swell; shred a pound and half of Beef Suet, season it with Salt, Pepper and a little Thyme, Parsley and Penny-royal, of each a handful, shred very small, mix these with the Milk and Oatmeal, and three pints of the Blood of a Hog, or that of a Sheep may serve; when these are all well mix'd together, having either Hog's Guts, or Ox's Guts ready, well clean'd, and the insides turn'd out, then make a small Funnel that will hold a quarter of a Pint, with a Tail about five Inches long, of a size that will easily go into the Gut. Cut the Guts a Yard long, and fill them with the Ingredients, tye them a Span long, and tye the two Ends of that Span together; then tye in the middle of the Span, and so you will have two Puddings in each Piece; fill them not too full, but let them be lank; then boil them for a Quarter of an Hour, take them out and lay them in a Colander to cool. They will keep for some time.

*Another*

*Another Way.*

**T**AKE the Blood of an Ox while it is warm, put some Salt to it, and then strain it; and when it is thorough cold put in Groats of Oatmeal, well pick'd, and let it stand to soak all Night; the next Morning season with Pepper, Cloves, Mace, Nutmeg and Fennel-seeds; add to them Rosemary, Savory, Thyme and Penny-royal, and also some new Milk or Cream, beat four or five Eggs very well, and put into the Blood with Beef Suet shred, but not very small. Mix all these well together, fill the Guts, being prepared as above directed, and boil them for use.

*Hogs Puddings.*

**B**OIL the Umbles of an Hog very tender, take some of the Lights, with the Heart, and all the Flesh about them; when you have taken out the Sinews, mince the rest very small, also the Liver, add to these a pint of Cream, a quarter of a pint of Canary, the Yolks of four or five Eggs, Salt, grated Nutmeg, Cloves, Mace and Cinnamon finely beaten, some Sugar, a pretty Quantity of Hog's Fat, a little Rose-water, and a few Carraway-seeds; roll it up an Hour or two before you put it into your Guts; rinse them in Rose-water and fill them as directed.

*To make White or Marrow Puddings.*

**T**AKE two pounds of Marrow or Beef Suet, shred it very small; take a pound and half of Almonds, blanch them and beat them very small with Rose-water; grate a pound of Bread, and a pound and a quarter of fine Sugar, a little Salt, one Ounce of Mace, Nutmeg and Cinnamon, twelve Yolks of Eggs, four Whites, a pint of Canary, a pint and half of thick Cream, some Rose or Orange-flower Water; boil the Cream, and tie a little Saffron in a Rag, and dip it in the Cream to colour it. First beat the Eggs very well, then stir in the Almonds, then the Spice, and Salt, and Suet; afterwards mix all the Ingredients well together, fill the Guts no more than about half full, put some bits of Citron in the Guts as you fill them. Tie them up, and let them boil a quarter of an Hour.

*Another with Currants.*

**T**AKE a pound and half of grated Bread to two pounds of Beef Suet, shred it fine, add a pound of Currants, Cloves, Cinnamon and Mace, of each a quarter of an Ounce, beaten fine; add a little Salt, three quarters of a pound of Sugar, half a pint of Sack, a pint of Cream, a little Rose-water, half a score Eggs well beaten, but half of the Whites. Mix all these well together; fill the Guts not more than half full, boil them a little, pricking them as they will to keep them from breaking. Take them up, lay them to dry.

*To*

*To make Plum Pottage.*

**T**AKE a Leg of Beef, boil it to Rags, so that the Liquor when cold will be a Jelly, strain it while hot, let it stand while it is cold, take off the fat very clean, then set it over the Fire again, and to every Gallon of Broth allow half a pound of Raisins of the Sun, and a pound of Currants, clean pick'd and wash'd; also stew two pound of Prunes, and when they are plump take out the fairest, and put in whole, the Remainder pulp thro' a Colander, wash the Stones and Skins clean with some Broth; add the crumb of a penny white Loaf grated to each Gallon of your Broth, and the Quantity of half a Nutmeg to a Gallon, the weight of a Nutmeg of Cloves and Mace, and the weight of all the Spices of Cinnamon, grate and beat the Spice fine; put in for each Gallon half a pint of Sack and half a pint of Claret; add Salt and Sugar to your Palate; when the Fruit is plump it is enough: Just before it is taken off the Fire squeeze in the Juice of a Lemon to each Gallon, and put in a Peel or two.

*To make Sausages.*

**P**ROVIDE Sheep's Guts, cleanse them well, take good Pork, either Leg or Loin, break the Bones small, and boil them in just as much Water as will cover them, keep it well scumm'd and season the Liquor with Salt, Pepper, whole Mace, Shalot and Onion; when they have boil'

'till all the Goodness is out of them, then strain the Liquor and set it by to cool; mince the Meat very small, season it with Salt, Pepper, Cloves and Mace, all beaten, shred a little Spinach to make it look green, and a handful of Sage and Savory; add to these the Yolks of some Eggs, and moisten the Meat, Herbs and all, pretty well with the Liquor of the boil'd Bones; then roll up some of your minced Meat and fry it, to try if it be to your liking, and if it be, fill the Guts with the Meat. If you design them for present spending, you may mince a few Oysters with your Meat.

*Another Way.*

**T**AKE the best and tenderest Piece of Hogs Flesh, both fat and lean an equal Quantity, and you may mix Veal with it if you please; chop these well together with a little Shalot, season with Salt, Pepper, and all Sorts of Spices and savoury Herbs, and a handful of grated Bread; fill the Guts with these Ingredients; prick them often to let out the Wind, and to make them fill the better; when they are fill'd smooth them with your Hand, and tie them in Lengths. If you broil them, let it be on a Gridiron over a slack Fire.

You may make Sauages of Veal after the same manner, taking the Flesh of a Fillet of Veal instead of Pork, and as much Fat of Hogs Flesh as Fillet of Veal.

put in the Barberries, adding as much White-wine Vinegar as you shall think convenient, and half a pound of brown Sugar. Tye them down close with Leather and keep them for use.

*To pickle Beet-roots and Turnips.*

**B**OIL the Beet-roots, &c. in Water and Salt, a Pint of Vinegar, a little Cochineal, and when they are half boil'd, put in the Turnips, having been first pared, and when they are boil'd take them off the Fire, and keep them in this Pickle.

*To pickle Broom-buds.*

**T**AKE the Buds before they grow yellow on the top, make a Brine for them of Vinegar and Salt, shaking them together while the Salt is melted; then put in the Buds; stir them once a Day, 'till they suck in the Pickle, and keep them close cover'd.

*To pickle red Cabbage.*

**T**AKE a close leaved red Cabbage, cut it into Quarters, and when the Liquor boils, put in the Cabbage, and let it have ten or a dozen Waulms; then make a Pickle of White-wine Vinegar and Claret. You may also put to it Beet-root, boil them first, and Turnips half boil'd; they are very proper for garnishing Dish or a Sallad.

*To pickle Elder-buds.*

**B**OIL Water and Salt together, put in the Buds and let them boil a while; but not till they are tender, then strain them, and set them by to cool. In the mean time boil White-wine Vinegar with two Blades of Mace, and a little whole Pepper. Put the Buds into the Pickle and let them stand nine Days, then scald them in a Brass Kettle six several times, till they are as green as Grass; but take Care that they do not grow soft. Then put them into Pots, and tye them down with Leather.

*To pickle Colly-flowers.*

**T**AKE the closest and whitest Colly-flowers you can get, cut them a Finger's Length from the Stalk, boil these for a while in a Cloth, with an equal Quantity of Milk and Water, but they must, by no means, be made tender. Then rake them out carefully, and set them by to cool. Boil a Quantity of White-wine Vinegar, with Cloves, Mace and a Nutmeg cut into Quarters, and a little whole white Pepper; set the Liquor by to cool, then slip in the Colly-flowers, and in three Days they may be served up at Table.

*To pickle Purslain.*

**T**AKE Purslain, Stalks and all, boil them in fair Water, and lay them to dry upon a linen Cloth. When they are thorough dry,  
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put them into Gally-pots and cover them with White-wine Vinegar in which Salt has been dissolved.

*To pickle Samphire.*

**T**AKE Samphire that is green, and has a sweet smell, gathered in the Month of *May*, pick it well, and lay it to soak in Water and Salt for two Days; afterwards put it into an Earthen Pot, and pour to it as much White-wine Vinegar as will cover it; put it into a Sauce-pan, set it over a gentle Fire, cover it close, and let it stand till it is green and crisp, but not till it is soft and tender; then put it into the Pan again and tye it down close for use.

*To pickle Ashen Keys.*

**T**AKE those which are young, plump and very tender; parboil them in a little fair Water, then take a pint of White-wine, half a pint of Vinegar, the Juice of a couple of Lemons, and a little Bay-salt, and boil them together; let it stand by till it is cold, then put the Ashen Keys into the Pickle, and cover them from the Air.

*To pickle Cucumbers in slices.*

**T**AKE twenty or more large Cucumbers, cut them in slices, but not too thin, but do not pare them, lay them in a broad Pan, and lay with them some Onions peel'd, let them stand for twenty four Hours, then put them into a Colendar to drain, boil three Pints or two Quarts  
of



of the best White-wine Vinegar, with whole Pepper, large Mace and Ginger; put the Cucumbers into the Jar, and pour the Pickle boiling hot upon them, stop them immediately very close, let them stand for two Days, then boil the Pickle before till they are green'd, Put the small whole Onions into the Jar with them.

*To keep Artichoke Bottoms for Sauce.*

**T**AKE Artichokes about *Michaelmas*, they may be the small Sort; boll them till you can take off all the Leaves and Choak; then lay them on Tin-plates, and set them in an Oven, after the Things are drawn out, when it is so cool that it will not at all discolour them; let them stand till they are very dry, then put them into an Earthern Pot to keep; tye them down close; set them in a dry Place; when you would use them, put them into some scalding Water till they are tender, cut them in large Dice; they will look White, and eat very sweet all Winter.

*To keep Mushrooms without Pickle for Sauce.*

**T**AKE large Mushrooms, peel them and take out all the inside, put them into Water, and let them lye for some Hours; then stew them in their own Liquor, and lay them on Tin-plates as you do Artichoke Bottoms, dry them in a cool Oven, repeat this till they are perfectly dry; put them in a Pot, tye them down close, set them in a dry Place. You may season them

with Mace and Pepper ; they will not indeed look white, but will eat delicately, and look as well as Truffles.

## PRESERVING, &c.

*To clarify Sugar in order to Preserving, &c.*

**T**AKE a Pan convenient as to size, according to the Quantity of Sugar you would clarify. Break an Egg or two into some Water with the Shell, whip them with a Whisk, and pour them upon the Sugar that is to be melted. Set it on the Fire, stirring it continually, when it boils, scum it carefully ; as the Sugar rises from time to time, put in a little cold Water, to prevent it from boiling over, and to raise the Scum, also adding the Froth of the White of an Egg whipt a-part. When after the Liquor has been thoroughly scum'd ; there remains only a small whitish Froth, which is not black and foul as before ; and when the Sugar on the Spatula appears very clear, take it off the Fire, and pass it through a Straining Bag, and it is sufficiently clarified.

There are several Degrees of boiling Sugar for several Uses in Confectionary, &c. The Degrees of boiling are six, *Smooth, Pearled, Blown, Feathered, Cracked and Caramel*. These six Degrees are also subdivided with respect to their particular Qualities, as the lesser and the greater Smooth, the lesser and the greater Pearled, Feathered a little and a great deal, and so of the rest.

*The*

*The Smooth boiling of Sugar.*

**SUGAR** has attain'd to this degree of Clarification, when if the tip of the Fore-finger be dipt in it, and afterwards applied to the Thumb, and opened a little, a small Thread or String sticks to both, which immediately breaking a Drop will remain upon the Finger. When this String is almost imperceptible, the Sugar has only boil'd, 'till it becomes a little Smooth, and when it extends itself farther, before it breaks it is a Sign that the Sugar is very smooth.

*The Pearled boiling of Sugar.*

**WHEN** the Sugar has boiled a little longer, try the same Experiment, and if in separating your Fingers, the String continues sticking to both, the Sugar is come to its pearled Quality.

*The Blown boiling of Sugar.*

**WHEN** the Sugar has had a few more Waulms, shake the Skimmer a little with your Hand, beating the Side of the Pan, and blow the Holes of it, from one side to the other, so that small Sparks as it were, or small Bubbles, fly out, the Sugar has attain'd to the Degree call'd Blown.

*The Feathered boiling of Sugar.*

**WHEN** after some other Seethings, you blow through the Skimmer, or shake it with a back Stroke, still thicker and larger Bubbles

rife up on high, then the Sugar is become Feathered.

*The Cracked boiling of Sugar.*

**I**F you dip the tip of your Finger in Water, and run it into the boiling Sugar, taking it out again with great Quickness, and then run it again into the Water, and rub the Finger with the other two, rubbing off the Sugar. If it afterwards break with a kind of cracking Noise, it is arrived at the Degree call'd Cracked.

The *Caramel* Degree of boiling of Sugar being not used but in some Particulars of Confectionary, not used in the following Sheets. I shall omit mentioning it.

**To make Jellies of Fruits.**

*Jelly of Currants.*

**T**AKE four pound of Currants, and flip in the Fruit, to four Pounds of Sugar brought to its cracked Quality, boil the Syrup to a Degree between smooth and pearled, till there does no more scum arise; then lay all gently on a fine Sieve, let it stand and drain thoroughly, then boil the Jelly, scum it again well, and put it into Gally-pots, and take off a thin Scum that rises upon them, to render the Liquor clear, two or three Days after, cover the Pots with Paper and keep it for use.

Jelly of Barberries is made after the same way.

*Jelly*

*Jelly of Cherries.*

**T**AKE very good ripe Cherries, bruise them, squeeze them through a Linen-cloth, add to the Juice the same Quantity of Sugar brought to its cracked Boiling, strain your Cherry Juice and pour it into the Sugar, let it boil together, keeping scumming it till the Syrup is brought again to a Degree between Smooth and Pearled. Then pour it into Glasses or Gally-pots, and afterwards take off the thin Scum that will arise upon them; let the Glasses, &c. stand three Days uncover'd, then cover them with Paper.

*Jelly of Raspberries.*

**T**AKE six pound of Raspberries, three pound of Currants, and seven pound and half of Sugar brought to the cracked Boiling; slip in the Fruits, and let them all boil together, scumming it till no more scum will rise, and the Syrup is become between Smooth and Pearled. Then pour it out into a Sieve set over a Copper-pan. Take the Jelly that passes through and give it another Boiling, scum it well and put it in Pots or Glasses, as before.

*Jelly of Apples, and other Sorts of Fruit.*

**C**UT the Apples into Pieces, set them over the Fire with Water in a Copper-pan, boil hem till they turn to Marmalade, as it were. Then strain them through a Linen-cloth or sieve, and to every quart of Liquor put 3 quarters

ters of a pound of cracked boiled Sugar, boil it all to a Degree between Smooth and Pearled, taking off the Scum as it rises.

If you would have the Jelly of a red Colour, add some Red Wine, or prepared Cochineal, keeping it cover'd.

After the same Manner you may make the Jelly of Pears and other Fruits.

*Jelly of Quinces.*

**B**RUISE your Quinces, press out the Juice, and clarify it, allow a pound of clarified Sugar, boil'd to a candy Height, to every quart of Juice. Boil them together, and add a pint of White-wine in which Plum-tree or Cherry-tree Gum has been dissolved, and this will complete it.

*To make Marmalade of Apples.*

**S**CALD Apples in Water, till they are very tender, then take them out and drain them, then strain all through a Sieve, and having boiled your Sugar till it is very much feathered, put 3 quarters of a pound to every pound of Fruit, temper the whole Mass very well, and dry it over the Fire, let it simmer together, then pour the Marmalade into the Pots or Glasses. Strew Sugar over it. After the same Manner you may make Marmalade of Pears.

*Marmalade of Apricocks.*

**T**AKE ripe Apricocks, boil every five pounds in two pounds of Pearl boil'd Sugar, scumming them till no more Scum will rise, then take them off the Fire; let them stand and cool, then set them on the Fire to break and dry till they run no longer. Then having three pounds and a half of Sugar brought to its cracked Quality, incorporate this with the Paste, let all simmer together for some time, then turn it into the Pots and strew it with Sugar.

*Marmalade of Cherries.*

**S**TONE your Cherries, set them over the Fire in a Copper-pan to cause them to cast their Juice. Then drain them, bruise them, and pass them through a Sieve. Put the Marmalade into the Pan again, and dry it over a brisk Fire, keeping it continually stirring and turning it on all sides with a wooden Spatula, till no Moisture is left, and it begins to stick to the sides of the Pan. Allow one pound of greatly-feathered Sugar to every pound of Fruit or Paste, then simmer all together for a while, then put it up into Pots or Glasses, and strew Sugar.

*Marmalade of Currants.*

**S**TRIP your Currants from the Bunches, soak them in boiling Water till they break. Take them off the Fire, and then put them in a Sieve to drain, when they are cold pass them through  
the

the same Sieve to clear off the Grains. Dry them over the Fire, while you have brought your Sugar to the cracked Quality. Allowing the same weight of Sugar as of Fruit. Simmer it for a while, mixing all well together, then put it into Pots.

You may make Marmalade of Bell-grapes after the same Manner.

*Marmalade of Oranges.*

**T**AKE twenty fair *Seville* Oranges, pare them, cut them in halves, squeeze out the Juice into a Bason, and set it in a cool Place. Lay the half Oranges in steep in Water for a Night, then boil them, shifting the Water several times, till they have lost all their bitterness, and are become tender, then dry them; pick out the Skins and Seeds, pound them in a Mortar, and add a pound of Sugar to every pound of Pulp; boil both together almost to a candy Height. Then take the Juice of all the Oranges and squeeze in the Juice of five or six Lemons, then strain it. Add to it its weight of fine Sugar. Pour these into your Pulp and Sugar, boil all together a good Pace, till it will Jelly. Put it into Glasses, and keep it cover'd.

*Marmalade of Plums.*

**S**TONE your Plums, if they are such as will part from their Stones; but if not, scald them in Water till they become soft, then drain them and squeeze them through a Sieve, then dry the  
Marmalade



Marmalade at the Fire, with the same weight of crack'd Sugar; let them simmer for some time to incorporate, then put it in Pots, and strew Sugar over it.

*Marmalade of Quinces.*

**H**AVING some Quince Liquor ready, pare and slice the Quinces, put a pound of fine Sugar to every pint of Quince Liquor, then put in as many slices of Quinces as the Liquor will cover. Let them boil till they are jelly'd and become of a bright red, keeping the Skellet closely cover'd, then put the Liquor and Slices together into Glasses.

*Another Way not sliced.*

**D**O not pare the Quinces, only cut them into four Quarters, and then boil them Seeds and all in Water till they dissolve and turn to a Marmalade; then strain them through a straining Bag, or Linen-cloth, but do not squeeze them. Set the Liquor by. Take the weight of the Liquor of cracked boiled Sugar, and pour it into the Liquor, with a little Claret. If you please you may add beaten Cinnamon, Nutmegs, Cloves and Mace, boiling them together and scimming them well, and stirring them often. When the Marmalade is boil'd to the Consistence of a Jelly, take it off the Fire, strain it through a Linen-cloth or Sieve, and put it up in Pots or Glasses.

**To keep Fruit for Tarts.***Gooseberries.*

**TAKE** Gooseberries when they are full grown before they turn, put them into wide mouth'd Bottles, cork them close, and set them in a slack Oven till they are tender and crack'd, then take them out of the Oven and pitch the Corks.

By this Method you may keep several other Sorts of Fruit, as Bullace, Currants, Damsons, Pears, Plums, &c. only do these when they are ripe.

**To make Syrups.***Syrup of Barberries.*

**PICK** the Barberries from the Stalks, boil them to a Pulp, strain it, then clarify the Juice, and boil it up to a Syrup with an equal Quantity, or somewhat more of refined Sugar.

*Syrup of Cherries.*

**TAKE** two quarts of the Juice of Cherries, clarify it, by passing it through the straining Bag; put to it three pound of Sugar, boil it to the pearly Degree; when the Syrup is cold put it up in Vials, and keep it for use.

*Syrup*

*Syrup of Currants.*

**P**ASS the Juice of Currants through a straining Bag, mingle it with an equal Quantity of Sugar, that has been boil'd till it has almost attained its cracked Quality, and the Syrup will be compleated.

*Syrup of Clove-Gilliflowers.*

**T**AKE three pounds of Clove-Gilliflowers, clip the red from the whites, and put them into an Earthen-pot with a narrow Mouth, well glazed on the inside. Pour over them a Gallon or five Quarts of Spring-water boiling hot, and beat down the Flowers with a wooden Spatula, stop up the Pot very close, and let it stand on hot Ashes for an Hour, then give the Infusion a small boiling, then strain it and press the Flowers; then heat the Liquor again, and put into the same Vessel three Pounds more of fresh Gilliflowers, then clarify the Liquor with the White of an Egg, and mix with it six pounds of good Sugar, boil'd to the pearly Degree. Put the whole into an Earthen Pot set under it, or else strain it through a fine Linen-cloth.

This Syrup is recommended as being very efficacious against an infectious Air, malignant and epidemical Fevers, it fortifies the Heart and Brain, taken either by itself, or in any other ordinary Liquor.

*Another*

*Another Way.*

**C**LIP your Gilliflowers and sprinkle them with fair Water, put them into an Earthen Vessel, stop them up very close, and set it in a Kettle of Water, and let it boil for two Hours, then strain out the Juice, put a pound and half of Sugar to a pint of Juice, put it into a Skellet, set it on the Fire, keeping it stirring, till the Sugar is all melted, but let it not boil; then set it by to cool, and put it into Bottles.

*Syrup of Lemons or Citrons.*

**P**ARE the Lemons or Citrons, slice them thin, lay them in a Bason, thus; first lay a Layer of Sugar beaten fine, over that a Layer of Fruit, then a Layer of Sugar, continuing to do so till it is all laid in, then let them stand together all Night; the next Day pour off the Liquor that runs from the Fruit through a Tiffany Strainer, put it into a Glafs. Be sure to put Sugar enough to them at first, and if well set up, it will keep good almost a Year.

*Syrup of Mulberries.*

**B**RING six pound of good Sugar to its blown Quality, then slip in three pounds of Mulberries, and give them ten or twelve Boilings. Then put all into a Sieve set over an Earthen Pan, and put the Syrup into Bottles for use.

*Syrup*

*Syrup of Quinces.*

**G**RATE Quinces, pass their Pulp through a Cloth to extract their Juice, set the Juice in the Sun to settle, or before the Fire, and by that means clarify it; and for every eight Ounces of this Juice take two pound of Sugar, boil'd to a blown Degree. If the putting in the Juice of the Quinces should check the boiling too much, give the Syrup some Boilings till it becomes Pearled, then take it off the Fire, and when it is cold, put it up into Bottles.

*Syrup of Violets.*

**B**EAT a pound of pick'd Violets in a Mortar with a little Water, just enough to moisten them. In the mean time boil four pounds of Sugar till it is pearled, take it off the Fire, and let the Boiling cease; then put in the Violets, mix all well together. Strain it into a Pan through a fine Cloth, and when it is cold put it into Bottles.

*Another Way.*

**L**ET three pound of Violets infuse in a Gallon of warm Water for eight Hours in an Earthen Vessel well glazed, with a narrow Mouth, stop it up close, that the Vertue and Scent of the Flowers may not exhale; then heat this Infusion again, squeeze out the Flowers, and then put three pound more of Violet-flowers, let them infuse for eight Hours more, press them  
out

out strongly, and to every quart of this Liquor put four pounds of Sugar, and boil it to a Syrup.

Syrup of Roses may be made after either of these Manners.

## C O R D I A L S.

### *Aqua Vite.*

**T**AKE well brew'd Beer, that is strongly Hopp'd and well fermented, and distil it in a Serpentine Worm in a Hogthead of cold Water, or if you have not that in an Alembick; distil it till it comes off an unsavoury Water; let it stand for a Week and then distil it again; this is called Rectification, by which you may bring it to Brandy Proof, which you may know by flinging some of it in the Fire. You may also rectify it a third time in Balneo, and it will be better freed from all its Flegm.

### *Aqua Vite Regia, or, Royal Aqua Vite.*

**T**AKE the Peels of Oranges, Lemons and Citrons of each three Ounces, the Roots of Valerian, Carline Thistle and Zedoary, of each four Ounces, Fennel-seeds, the lesser Cardamoms and Cloves, of each two Ounces, of Lign Aloe four Ounces, Sage, Rosemary and Marjoram in the Flower, of each eight Handfuls. Bruise what requires bruising, put them into a Matras with two Gallons of Malmsey-wine and two  
Gallon

Gallons of Spirit of Wine; put them in an Earthen Vessel, stop them up close and let them infuse three Days over a gentle Fire, then distil them, dissolving six drams of Musk and as many of Ambergrease in the distill'd Water, then put it in Bottles.

*To make Barbadoes Water.*

**M**AKE this of Citrons, if you have them, if not, the Rinds of fresh Oranges or Lemons, that are thick will do, and especially if you have Orange or Lemon Flowers, it will be near as good as that made in *Barbadoes*.

Pare your Oranges, Lemons or Citrons very thin, and dry the yellow Peels in the Sun, if that can be done; grate the white Peels till you come to the Pulp or Juice, and put it into a cold Still, and distil as much of that simple Water with a quick Fire as will run good. In the mean time put six pounds of those dried Peels into six quarts of the best Brandy, and let them stand to infuse, then add to them six quarts of *Madera* Wine, and distil these three in a cold Still, and put to it a Gallon or six Quarts of the Simple-water; then add a pound of good Sugar to every three Pints of Water, and the Whites of three Eggs or more; boil these to a Syrup, and pass them through a Jelly-bag, till it is very clear and fine, and put a Gallon of this Syrup to the mixed Waters, or according to your Taste, and add to it a bit of Allum the Bigness of two Hazle-nuts. When it is perfectly clear and

O

fine,

fine, rack it off into other Bottles, and put Citron-flowers into the Bottles.

*Dr. Butler's Cordial Water.*

**T**AKE the Flowers of Clove-Gilliflowers, Stock-Gilliflowers, Pinks, Cowslips and Marygolds, of each six Handfuls; the Flowers of Damask Roses and Rosemary, of each four large Handfuls, Balm Leaves, Borage and Bugloss Flowers, of each three Handfuls; put them into a large Stone Bottle or Jugg with three pints of Canary; stop the Bottle close, stir them often, put in three Pennyworth of Saffron and three Nutmegs sliced, and a Dram and a half of Anniseeds bruised. Let them infuse for some time, then distil them in an Alembick with a brisk Fire, hanging a Grain of Musk and as much Ambergrease at the Nose of the Still; put into the distilled Water six Ounces of white Sugar Candy, and set the Vessel in hot Water for an Hour. This Cordial admirably cheers the Spirits, and is good against Melancholy. Three Spoonfuls is enough to be taken at once.

*Cordial Cherry-water.*

**T**AKE twelve pound of Cherries, either red or black. Stone them and put them into six quarts of Claret and two quarts of Brandy with four Nutmegs and three Ounces of Cinnamon bruised; add of sweet Marjoram, Baum and Rosemary, all together four Handfuls; put them into an Earthen Vessel, and let them stand to digest



gest for a Month ; shaking them every Day ; let them settle, and pour off the clear Liqueur, sweeten with Sugar ; stop it up close for use ; you may hang a Bag of Musk and Amber-grease in it, and when you drink it, you may mix it with Syrup of Clove-Gilliflowers or Violets.

*Another Way.*

**T**AKE two pounds of ripe Cherries stoned, two quarts of *Aqua Vite*, a pound of Sugar, a large Stick of Cinnamon, and three Spoonfuls of Anniseeds bruised. Let these stand to infuse in the *Aqua Vite* for a fortnight, then pour it off into Bottles, and keep it for use.

*To make Milk Water.*

**T**AKE a pound of Wormwood, Spear-mint, Balm, and two pounds of Carduus shred a little, put them into a Still, with two Gallons of Milk, and distil them gently : It is an excellent Drink to quench thirst.

*Another Way.*

**T**AKE a Handful of Spear-mint, two Handfuls of Wormwood and Carduus, cut them, pour upon them a quart of Canary ; let them stand all Night to infuse ; the next Day put them into a cold Still, with two Gallons of Milk or clarified Whey, and distil it as long as it runs good.

*A Cordial Mint Water.*

**S**TRIP Mint from the Stalks, weigh two pounds of the Leaves and Tops, add two pounds of Raisins of the Sun ston'd, of Carraway Seeds and Anniseeds, of each two Ounces, and half a pound of Liquorish slic'd thin; infuse these in two Gallons of good Claret, and distil it in an Alembick or cold Still; let it drop on some fine Sugar through a Bag of Saffron.

*Aqua Mirabilis.*

**T**AKE Cloves, Mace, Nutmegs, Cinnamon, Cardamom, Cubebs, Galangal and Melilot Flowers, of each two Ounces, Cowslip-flowers, Rosemary-flowers and Spear-mint, of each four Handfuls, a Gallon of the Juice of Celandine, a Gallon of Brandy, a Gallon of Canary and a Gallon of White-wine; infuse them for twelve Hours, and distil them off in a gentle Sand heat.

*Another.*

**T**AKE Cloves, Mace, Ginger, Saffron, Cardamom, Cubebs and Galangal, and Nutmegs, of each two Ounces; bruise them well and mix with them a Gallon of *Aqua Vitæ*, six quarts of White-wine, and a quart of Juice of Celandine. Put them into a Glass Still; let them infuse for twelve Hours, and distil them off as before.

*Plague*

*Plague Water.*

**T**AKE Betony, Scabious, Pimpernel and Tormentil Roots, of each a pound ; put them into twelve quarts of Strong Beer, let them steep all Night. The next Day distil them in an Alembick.

*Another Way.*

**T**AKE of Rue and Sage, of each four Handfuls, boil them gently in six quarts of Muscadine or Malmsey-wine till it comes to two quarts. Strain it and set it on the Fire again ; put into it eight Drams of Nutmeg, as much Ginger, a Groats-worth of long Pepper ; let it boil a little, take it off the Fire and put in a Shilling's-worth of *Venice Treacle*, and two Shillings-worth of *Mithridate* ; and when it is almost cold, add two quarts of strong Angelica Water, or *Aqua Vitæ*, and put it into Bottles for Use.

*To make Rose Water.*

**G**ATHER Damask Roses when they are dry, and before they are too open, pick off the Leaves clean from the Seeds, let them lie spread on a Cloth till their Moisture is almost dry'd up, then put them into a Pewter Still, and make a little Fire under them, increasing it gently by degrees, fastening your Receiver to the Nose of your Still with Paper or Cloth, that no Scent may get out ; let the Bottles be filled within an

Inch of the Cork, and cork them close. The Rose Cakes that are found at the Bottom of the Still, are good to be laid among Clothes to perfume them.

*To make Rosa Solis.*

**T**AKE eight Handfuls of the Herb *Rosa Solis*, infuse them in a Gallon of Brandy; put to this three pounds of double-refin'd Sugar, and three pints of Milk Water, and an Ounce of Cinnamon powdered; add an Ounce of white Sugar-candy, four Grains of Musk, and strain all through a Cloth.

*Another Way.*

**L**ET half a large Copper Cucurbit be filled with strong delicious Wine, add Cinnamon, Cloves and Mace, with Sugar dissolved in some sweet Water, as of Orange-flowers, Jessamine or Tuberoſe. To give a Scent to the Liquor, cover the Cucurbit with its Head; fit to it a Receiver, lute the Joints well, distil it over a gentle Fire. This will be a very pleasant *Rosa Solis*, which you may keep as long as you please.

*Rosemary Water.*

**T**AKE eight Ounces of Rosemary in its prime Flowers and Leaves, eight Ounces of Elecampane, Root four Ounces, a Handful of red Sage, three quarters of a pound of Anniseeds, three Ounces of Cloves. Stamp the Herbs together and pound the Spices each by themselves, put to them

two

two Gallons of White-wine, and let them infuse for a Week in an earthen Vessel stop'd close, then distil them in *Balneo Marie*.

*To make Dr. Stephen's Water.*

**T**AKE wild Camomile, Lavender, wild Marjoram, Mint, Pellitory of the Wall, Thyme, Red Roses, Rosemary and Sage, of each two Handfuls, Anniseeds, Fennel-Seeds, Cinnamon, Galangal, Ginger, Grains of Paradise and Nutmeg, of each six Drams. Bruise all these Ingredients and put them into two Gallons of Canary or Claret; let them infuse for twenty-four Hours, and then distil them off gently the first and second Runnings each by it self.

*A very good Stomach Water.*

**T**AKE two Gallons of good middling Beer, put it into a Brass-pot with six or seven Handfuls of Clary, gathered in a dry Day, add two pounds of Raisins of the Sun ston'd, Anniseeds and Liquorice, of each three Ounces, the Whites and Shells of eight Eggs beaten: Mix these together with the Bottoms of two white Loaves; then distil them in an Alembick, and put into the Receiver three quarters of a pound of white Sugar-candy, and the same Quantity of fine Sugar powdered. Distil it, put it in Bottles, keep them close stop'd. This is very good for the Stomach to chear the Heart, &c.

*Surfeit Water.*

**T**AKE a Peck of red Corn Poppies, put them in a large Dish, cover them with another, and set it in an Oven several times after Household Bread is drawn; put them into a quart of *Aqua Vite*, with a large Nutmeg and a Race of Ginger slic'd, a small Stick of Cinnamon, a Blade of Mace, three or four Figs, four Ounces of Raisins of the Sun ston'd, Anniseeds, Cardamom and Fennel Seeds, of each half a Dram beaten, of Liquorice slic'd half an Ounce, lay some Poppies in the Bottom of a broad Glass Body, then lay a Layer of the other Ingredients, and then another Layer of Poppies, and so continue till the Glass is full, then pour in the *Aqua Vite* and cover it close, and let it infuse till the Liquor is very red with the Poppies, and strong of the Spice: Of this you may take two or three Spoonfuls at a time, and when it grows low, you may pour another quart of *Aqua Vite* to the Ingredients. You may make double the Quantity, by doubling the Ingredients, and so any Quantity by Proportion.

*Another Way.*

**T**AKE four pounds of fresh red Corn Poppies, put them into a Gallon of Brandy, add Angelica Seeds and Caraway Seeds bruised, of each an Ounce, Cinnamon, Cloves, Mace and Nutmegs, of each a quarter of an Ounce, Raisins ston'd, Figs and Dates slic'd, of each one pound,

pound, of Sugar-candy one pound, Balm and Marygold-flowers, of each a Handful, Angelica cold and hot, of each a pint. Let them all be mix'd and stand in the Sun for a Month, if you can, stirring them every Day.

*To make the Queen of Hungary's Water.*

**G**ATHER Rosemary-flowers in a fair Morning, three or four Hours after Sun-rising; put four pounds of them into a Cucurbit, with three quarts of Spirit of Wine well rectify'd; press the Flowers down into the Cucurbit and cover it with its Head and Alembick; lute it well with Paste and Paper, place it in a Sand-heat, and lute a Receiver to it; let it stand so till the next Morning, and distil it with so gentle a Fire, that while the Spirit distils, the Head may not be so much as warm; or if you would hasten the Distillation, you may cover the Head with a Linen-cloth dipt in cold Water, and doubled several times; distil it till you have drawn off about two quarts of the Spirit, then put it up into Bottles and stop it up close.

Press and strain out what remains in the Bottom of the Cucurbit, and clarify it; put it into the Cucurbit again and distil it, until it remain in the Bottom near as thick as Honey or Syrup; put it into a Pipkin well glaz'd, and boil it over the Fire to the thickness of an ordinary Extract, and put the last Spirit into a Bottle by it self.

*Another*

*Another stronger, and of a more exquisite Scent than before.*

**T**AKE one pound of Rosemary-flowers, Rosemary-leaves, tops of Thyme and Sweet Marjoram, Winter Savory, Costus and Sage, of each two Ounces, bruise them all and beat them gross; then put them into a Cucurbit, adding Sal Ammoniack, and Salt of Tartar, of each half an Ounce; pour on them three quarts of Spirit of Wine, cover the Cucurbit with its Head, fit a Recipient to it, lute the Joints and proceed in the Digestion and Distillation as before.

*Ratafia.*

**T**O a Gallon of the best French Brandy put a quart of Orange-flower Water, and a quart of good French White-wine, and 400 Apricot Stones, and a pound and a quarter of white Sugar-candy; the Stones must be just crack'd and put in shells and all into a large Bottle, which must be stop'd very close and seal'd down; set it in the Sun for six Weeks; but it must be taken in every Night, and in wet Weather when you either take it in or set it out, you must shake it. After the six Weeks are expired, you must let it stand to settle, and rack it off till it is perfectly fine.

*Apricot*



*Apricot Ratafia.*

**T**HIS is made two Ways, *viz.* either by infusing the Apricots cut in Pieces in Brandy for a Day or two, and then passing it thro' the straining Bag, and putting in the usual Ingredients; or else the Apricots may be boil'd in White-wine, and by that Means more easily clarify'd, adding an equal Quantity of Brandy, and a quarter of a pound of Sugar to every quart, with Cinnamon, Cloves, Mace, and Kernels of the Apricots. After all the Ingredients have infused eight or ten Days, the Liquor is to be strain'd again, and put into Bottles and so kept.

*White Ratafia.*

**T**AKE two quarts of Water, and half a pound of Sugar, half an Ounce of Cinnamon, some white Pepper, Ginger ty'd up in a Bag, Nutmeg, Cloves and Mace; set all these over the Fire in a Pan or Skillet, and slip in the White of an Egg to clarify the Sugar; then skim it, and boil it till it is reduc'd to the third part, at least; if you perceive that the Liquor is not sufficiently impregnated with the Ingredients, then take it off the Fire, and add a quart of Brandy, and pass all thro' a straining Bag, or thro' a fine Sieve. You may give it a Scent with the Juice of White Raspberries, or with Orange-flower

*To make Ratafia of Cherries.*

**BRUISE** ten pounds of Cherries, put them into an earthen Pot, or rather into a wooden Cask in which Brandy has been kept for some time; then add the Kernels of the Cherries, and a pound and half of Strawberries likewise bruised, and two pounds and a half of Sugar, a little Cinnamon, half an Ounce of whole white Pepper, some Nutmeg, ten Cloves and five quarts of good Brandy. Let the Vessel stand open ten or twelve Days; then stop it up close, and let it stand by two Months before you tap it. If you would have your Ratafia scented with Raspberries and Strawberries, you may steep some of them apart in Brandy with Sugar and Cinnamon, or the Juice of those Fruits may be used for that Purpose. You may mingle Mulberries with the Brandy to give it a Colour, passing it thro' a straining Back, as well as those of Strawberries and Raspberries: The Mulberries also serve to give it a Body, and make a very delicious Liquor, when infus'd with the other Ingredients.

*To make a Sack Poffet.*

**BEAT** fifteen Eggs, Whites and Yolks very well, and strain them; then put three quarters of a pound of white Sugar into a pint of Canary, and mix it with the Eggs in a Bason; set these over a Chafing-Dish, and keep continually stirring them till it is scalding hot. In the

the mean time put some Bits of Nutmeg into a quart of Milk, and boil it, then put it into the Wine and Eggs, scalding hot, hold your Hand pretty high all the while you are pouring it; then take it off the Chafing-Dish, and set it before the Fire for half an Hour.

*To make Usquebaugh.*

**T**AKE four quarts of the best *Aqua Vite*, a pound of Raisins of the Sun sliced, of Dates and Figs, of each a pound, sliced, half a pound of Liquorice scraped, half a pound of Anniseeds, Nutmeg, Cinnamon and Ginger, of each an Ounce sliced; put all these into a large Bottle to the *Aqua Vite*; stop it up close, and let them stand to infuse for ten Days in a cool Place, then sweeten it with Sugar-candy pounded, and when it is thoroughly dissolved, strain it, and let it stand till it is clear, put in four Grains of Musk and Ambergrease.

**E N G L I S H W I N E S,**  
*and other potable Liquors.*

*Cock Ale.*

**T**AKE two pounds of Raisins of the Sun, wash them, dry them, and stone them, truss a young Cock, boil him in Water, and put in two Gallons of Ale with the Raisins; take four Ounces of Dates, Nutmegs and Mace of each half an Ounce, infuse these in a pint of Canary  
twenty-

twenty-four Hours, then put them to the Ale. When the Cock is boiled almost to a Jelly, strain and press out the Liquor, and put it into a Cask, putting about a quarter of a pint of new Ale Yeast to it, let it stand and work for twenty-four Hours, and afterwards you may drink it, but it will be better if it stand three or four Days. If this be too strong for your Palate, you may weaken it to your Mind with common Ale as you use it, or you may put it into a Firkin of plain Ale, the like Quantity being drawn out. This is an excellent Strengtheners or Restorer of decay'd Nature.

*Doctor Butler's purging Ale.*

**T**AKE Polypody of the Oak and Sena, of each four Ounces, of Sarsaparilla two Ounces, of Anniseeds and Carraway-seeds of each an Ounce, of Scurvygrafs half a Bushel, of Agrimony and Maiden-hair, of each a Handful. Beat all these easily, and put them into a coarse Canvas Bag and hang them in three Gallons of Ale, and in three Days time you may drink it.

*Scurvygrafs Ale.*

**T**AKE three Gallons of Ale, four Ounces of Sena, three quarters of an Ounce of Rhubarb, one Ounce and half of Polypody of the Oak, two Ounces and a half of Winter Cinnamon, an Ounce and a half of Bayberries, an Ounce and half of Anniseeds, an Ounce of sweet Fennel-seeds, an Ounce of Juniper Berries, Horse Radish an Ounce and half, six *Sevil* Oranges: Cut them

them in Pieces, and put all the Ingredients into a thin Bag with a Stone in the Bag to sink it. Take a pint, or a pint and half of the Juice of Garden Scurvygrafs, clarify it over the Fire, and when it is cold put it into the Ale and tun them, and let all work together for twenty-four Hours, then stop the Vessel close, and after it has stood six Days drink a pint warm fasting, and as that works, you may add or diminish.

. When the Liquor is out, you may fill it again with Ale, putting in fresh Oranges and Scurvygrafs; and the like you may do a third time.

*Apricot Wine.*

**T**AKE twelve pounds of ripe Apricots, stone and pare them fine; put six pounds of good Sugar into seven quarts of Water; boil them together, and as the Scum rises take it off; and when it has been well scummed, slip in the Apricots, and boil them till they become tender; then take them out, and if you please, you may put in a Sprig or two of flowered Clary, and let it have a boil or two more, and when it is cold bottle it up, and in six Months it will be fit for drinking; but the longer it is kept the better it will be, for it will hold good for two Years and more. After it has been bottled a Week, you should try if there be any Settlement, and if so, pour the Liquor off into fresh Bottles, which may be afterwards separated again as it grows fine. The Apricots that are taken out may be made into Marmalade, and will be very

very good for present spending ; but will not keep long, unless they be used as in Preserving.

*Birch Wine.*

**T**HE Season for procuring the Liquor from Trees, is from the latter-end of *February* till the latter-end of *March*, while the Sap is rising and before the Leaves shoot out ; for when the Sap is become forward, and the Leaves begin to appear, the Juice by being long digested in the Bark, grows thick and coloured, which was before thin and clear.

The Method of procuring the Juice is either by boring a Hole, or making an Incision in the Tree ; and putting in a Fautet, and it will run for two or three Days together without hurting the Tree ; or which is better, it may be procured from the Boughs, by cutting them so as to leave their Ends fit to go into the Mouths of Bottles, which being hanged and ty'd on several Boughs, the Liquor will distil into them very plentifully. So that where there is good Store of these Trees, many Gallons of Juice may be gathered in a Day.

But in order to preserve it in good Condition for Brewing, and that it may not turn sour, till you have gotten the Quantity you design, the Bottles in which it was distilled, must be immediately well stopp'd, the Corks waxed or rosin'd, and expos'd to the Sun.

The Method of making it is thus ; to every Gallon of Birch Liquor put a quart of Honey,

stir them well together ; put in a few Cloves and a little Lemon-peel, and let it boil for near an Hour, and scum it well continually as it rises, and set it by till it is grown cool ; then put in two or three Spoonfuls of new Ale Yeast to set it a working ; and when the Yeast begins to settle put it into a Rundlet that will just hold it, and let it stand six Weeks, or longer if you please, and then bottle it, and it will be fit to drink in a Month. It will keep good a Year or two. If you have a Mind to use Sugar instead of Honey, put in two pounds to a Gallon or more, if you would keep it long. This Wine is not only very wholesom, but also pleasant. It is a most rich Cordial, good in curing Consumptions, the Phthifick, the Spleen, and also such inward Diseases as accompany the Stone in the Bladder. And Dr. *Needham* says he has often cured the Scurvy with the Juice of Birch boiled with Honey and Wine. It is also good to abate Heat in a Fever.

*Birch Wine as made in Suffex.*

**T**AKE the Sap of Birch fresh drawn, boil it as long as any Scum rises ; to every Gallon of Liquor put two pounds of good Sugar ; boil it half an Hour and scum it very clean ; when it is almost cold, set it with a little Yeast spread on a Toast ; let it stand five or six Days in an open Vessel, stirring it often ; then take such a Cask as the Liquor will be sure to fill ; and fire large Match dipt in Brimstone, and put it into

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the Cask and stop in the Smoke, till the Match is extinguished; always keep it shaking, then shake out the Ashes, and as quick as possible; then pour in a pint of Sack or Rhenish, which Taste you like best, for the Liquor retains it. Rinse the Cask well with this, and pour it out; pour in your Wine and stop it close for six Months, then if it is perfectly fine, you may bottle it.

*Cherry Wine.*

**PICK** off the Stalks and stone your Cherries, press out the Juice, and to each Gallon put two pounds of Sugar, put it in a Cask, set it a working, and when it has done, stop it up for two Months, then bottle it off, putting a little Sugar, and after it has stood six Weeks, it will be fit for Use.

*Cherry Wine as it is made in Kent.*

**W**HEN the Red Cherries are full ripe, strip them from the Strigs, and stamp them, as Apples, till the Stones are broke, then put it into a Tub and cover it up close for three Days and Nights; then press it in a Cyder-press, and put your Liquor again into a Tub, and let it stand close covered two Days more; then take off the Scum very carefully, for fear of jogging, and pour it off the Lees into another Tub, and let it stand two Days more to clear, then scum and pour it off as before. If your Cherries were full ripe and sweet, put no more than a pound and a half of good Sugar to each Gallon of Liquor; stir it well together, and cover it close,



close, and stir it no more till the next Day, then pour it carefully off the Lees, as before; let it stand again, and do the same the next Day into the Vessel you keep it in. If you see the Lees are gross and like to make it fret, you may repeat it oftner. When 'tis settled, stop it till seven or eight Months are past; then, if it is perfectly fine, bottle it; if not, draw it off into another Vessel, and stop it up as much longer. It will keep seven Years, if bottled fine, and it is not proper to drink it till 'tis a Year old.

Our *English* want only Age to equal, if not exceed all Foreign Liquors.

*Black-Cherry Wine.*

**B**OIL three Gallons of Spring-water for an Hour, then bruise twelve pounds of Black-Cherries; but don't break the Stones; pour the Water boiling hot on the Cherries; stir the Cherries well in the Water, and let it stand for twenty-four Hours; then strain it off, and to every Gallon put near two pounds of good Sugar, mix it well with the Liquor, and let it stand one Day longer; then pour it off clear into the Vessel, and stop it close. Let it be very fine before you draw it off in Bottles.

*Morella Cherry Wine*

**I**s made after the same Manner, the Fruit being pick'd and bruised without breaking the Stones. This Mash being let stand in an open Vessel for twenty-four Hours, must be after-

wards press'd in a Hair Bag, and two pounds of fine Sugar put to every Gallon of Liquor, and after it has done working, being stopp'd up close for three or four Months, it may be bottled, and will be fit for drinking in two Months.

*To make Clary Wine.*

**T**AKE twelve pounds of Malaga Raisins, after they have been pick'd small and chop'd, put them into a Vessel, and a quart of Water to each pound. Let them stand to steep for ten or twelve Days, being kept close covered all the while stirring them twice every Day; afterwards strain it off, and put it up in a Cask, adding a quarter of a Peck of the Tops of Clary, when it is in Blossom; then stop it up close for six Weeks, and afterwards you may bottle it off, and it will be fit to drink in two or three Months. It will have a great Settlement, therefore it should be tap'd pretty high, or drawn off by Plugs.

*Cowslip Wine.*

**T**O every Gallon of Water put two pounds of Sugar; let it boil for an Hour, then set it by to cool; make a good brown Toast and spread it well on both Sides with Yeast; but before you put it in, put in an Ounce and half of Syrup of Citron to each Gallon of Liquor, and beat it well in, then put in the Toast while it is of a proper warmth for working, and let it work, which it will do for two Days; during which

which time put in your Cowslip Flowers, a little bruised, but not much stamped; a Peck to each Gallon and two Lemons slic'd with the Rinds to each Gallon; add a pint of White or Rhenish Wine to each Gallon, and let it stand two Days, then run it up in a sweet Cask. Marygold Wine is made the same way.

*Currant Wine.*

**L**ET the Fruit be gathered when thorough ripe, bruised and strained, then diluted with an equal Quantity of Water boiled with refined Sugar, a pound to each Gallon of Liquor, *i. e.* the Wine thus mixt with Water. Let the Water be first boiled with the Sugar, and having stood till it is cold, put in your Currant Juice; dissolve in the same Liquor or in White-wine, half an Ounce of Ising-glass for every four or five Gallons of your mixt Liquor. This being put in will raise a very thick Scum, and leave your Liquor indifferent clear, which being drawn out of the open Vessel either by a Tap or Syphon into a close Cask, it will finish its working, and will become very clear in three Weeks or a Month, after which time it may be bottled with a Lump of Loaf Sugar. This at the time of bottling, and for some time after, will have a sweet four Taste; but having been bottled six eight Weeks, it will be a delicious, rich Wine, transparent as a Ruby, of a full Body. And how much the longer it is kept in the Rectory, by so much the Liquor will be the more vinous.

*Damson Wine.*

**P**UT two pounds and a half of Sugar to every Gallon of Water ; boil them for three quarters of an Hour, and scum them very well, and to every Gallon put five pints of Damsons stoned, Boil them till the Liquor is of a very fine Colour, then strain it through a fine Sieve, work it for three or four Days in an open Vessel, then pour it off from the Lees and work it in that Vessel as long as it will work, then stop it up for six or eight Months ; at which time, if it be fine, you may bottle it off, and it will keep a Year or two.

*Elderberry Wine.*

**T**O every Gallon of Water put four pound of *Malaga* Raisins chop'd small, let these stand in an open Vessel for a Week or nine Days, a Cloth being laid over it, stir them well every Day ; then draw off what Liquor will run and press the rest out of the Raisins in a Hair Bag, and put the Liquor up in a close Cask. Boil and scum this Liquor very well, then to every Gallon of this Liquor put in a pint of the Juice of ripe Elderberries cold, and afterwards stop it close, and let it stand for six Weeks, then draw it off, as far as it is fine, into another Vessel and put half a pound of common Sugar to every Gallon of Liquor, and when it is become pure and fine, bottle it for Use.

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*Elder-Flower Wine.*

**B**OIL five Gallons of Spring-water, and pour it scalding hot upon a large Handful of Elder-Flowers dry'd ; the next Day put 25 l. of *Malaga* Raisins pick'd and chop'd into the Water, stirring all well together twice a Day for twelve Days or a Fortnight ; press the Juice well, put it in a Cask that will fit it, and stop it up two or three Days till it works, and a few Days after stop it up close. It will clarify itself in two or three Months, at which time you may draw it off into Bottles.

*Gilliflower Wine.*

**T**O three Gallons of Water put six pounds of the best Powder Sugar, boil the Sugar and Water together for the Space of half an Hour, keep scumming it as the Scum rises ; let it stand to cool, beat up three Ounces of Syrup of Betony, with a large Spoonful of Ale Yeast, put it into the Liquor and brew it well together ; then having a Peck of Gilliflowers cut from the Stalks, put them into the Liquor ; let them infuse and work together three Days, covered with a Cloth, strain it and put it into a Cask, and let it settle for three or four Weeks, then bottle it.

*Gooseberry Wine.*

**L**ET your Gooseberries be gathered before they are too ripe, and to every twelve pounds of Gooseberries take four pounds of Sugar and a Gallon of Water. Stamp the Gooseberries and let them steep in the Water twenty-four Hours; then strain them and put the Liquor into a Vessel, and let it stand close stopped up for two or three Weeks, and if it prove fine, draw it off, otherwise let it stand a Fortnight longer, and then bottle it; but rack it off, or use Iling-glass if it be not sufficiently fine.

*Another Way.*

**F**OR every four pounds of ripe Fruit stamp, take a Gallon of Spring-water and a pound of fine white Sugar; boil the Water and Sugar together, scum it well and pour in the Juice of the Fruit; when the Liquor is boil'd again, let it be taken off the Fire and passed thro' an Hair Sieve, let it stand till it is thoroughly cold, then put it into a Stean-pot and let it stand for a Week, then bottle it, slipping in a Piece of Loaf Sugar as big as a Nutmeg, and in a quarter of a Year it will be fit to drink, and will keep good a whole Year.

*Pearl Gooseberry Wine.*

**B**RUISE the Gooseberries and let them <sup>steep</sup> all Night; the next Morning let them be squeezed or pressed out, set the Liquor to sett for six or eight Hours, then pour off so much

is clear, and to every Gallon of Liquor put three pounds of double-refin'd Sugar broken into small Lumps. Put all into the Vessel with a Bit of Ising-glass and stop it up. Let it stand three Months, and then bottle it, slipping in a Lump of double-refin'd Sugar into each Bottle. This is called the fine Gooseberry Wine.

*White Hippocras.*

**T**AKE a Gallon of *Lisbon* White-wine, two pounds of Sugar, two Ounces of Cinnamon, four Corns of whole black Pepper, a little Mace and two Lemons; cut the Lemons into quarters. Let these stand to infuse some time in the Wine, and afterwards pass all through a straining Bag, which is to be hanged up, and a Vessel set under it to receive the Liquor; you should keep the Bags open by the means of two Sticks set across. The Hippocras ought to be strained three or four times, and if it does not pass freely, you may add a Wine Glass of Milk, which will soon facilitate its passing. If you would have it scented with Musk or Amber, wrap up a Grain of it beaten with Sugar in Cotton, and stick it at the End of the straining Bag.

*Red Hippocras.*

**P**UT a Gallon of Claret into an earthen Vessel, put to it two pounds of Sugar beaten in a Mortar, a dozen of sweet Almonds stamp'd with a Glass of Brandy; add to the Infusion a Dram of Cinnamon, a little long Pepper, four Grains

Grains of white Pepper, a Blade of Mace, and some Coriander Seeds, all these bruised a-part. Cover the Vessel close, and let all these infuse for an Hour, stirring it often with a Spoon, that the Sugar may dissolve and incorporate. Then add a Glass of Milk, and pass all through the straining Bag as before.

*Lemon Wine.*

**T**AKE a dozen of large *Malaga* Lemons, pare off the Rind, cut the Lemons and squeeze out the Juice, put the Rind to steep, and add to it two quarts of Brandy; let it stand in an earthen Vessel for three Days close stopt, then squeeze another dozen of Lemons, and add a Gallon of Spring-water to them, and as much Sugar as will sweeten the whole to your Palate. Boil the Water, the Lemons and the Sugar together, and let it stand till it is cool; then add to it a quart of White-wine, and the other Lemon and Brandy, and having mixed them together, run it through a Flannel Bag into the Vessel you would keep it in, in which let it stand three Months. and bottle it off for Use. Let the Bottles be well cork'd and kept cool, and it will be fit to drink in a Month or six Weeks.

*Mead.*

**T**AKE six Gallons of Water, and slip in the whites of three Eggs, mix them well with the Water, then put in ten pounds of good Honey, let the Liquor boil an Hour, then add Cr  
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namon, Cloves and Mace, and a Sprig of Rosemary. When it is grown cool, put a Spoonful of Yeast to it, and put it up into the Cask, filling the Cask, and as it works, keep filling up the Vessel, and when it has done working stop it up close, and when it is come to be fine, bottle it for Use.

*To make small white Mead.*

**T**AKE six Gallons of Spring-water, and having made it hot, dissolve in it six quarts of Honey and two pounds of Loaf Sugar, boil it for half an Hour and keep scumming it as long as any is boiling; pour it out into a Vessel and squeeze in the Juice of eight Lemons, and the Rinds of no more than four, about forty Cloves, four Races of Ginger, a Sprig or two of Sweet-Briar and of Rosemary. And after it has stood in the Vessel till it is no more than Blood-warm, spread five or six Spoonfuls of Ale Yeast upon a good brown Toast, and put it in. Put it up into a Cask fit for it, and after it has stood five or six Days, you may bottle it.

*White Metheglin.*

**T**AKE Sweet Marjoram, Sweet Briar Buds, Strawberry Leaves and Violets of each two Handfuls, of double Violets (if they are to be used) broad Thyme, Borage and Agrimony, of each two Handfuls, six or eight Tops of Rosemary, the Seeds of Carraways, Coriander and Anniseeds, of each four Spoonfuls, and six or eight

eight large Blades of Mace. Boil all these Ingredients in sixteen Gallons of running Water for three Quarters of an Hour or better, scum and strain the Liquor, and having stood till it is lukewarm, put to it as much of the best Honey as will make it bear an Egg the breadth of a Sixpence above the Water; then boil it again as long as any Scum will rise, and set it to cool; when it is almost cold, put in a pint of new Ale Yeast; and when it has work'd till you perceive the Yeast to fall, tun it up and suffer it to work in the Cask, till the Yeast has done rising, fill it up every Day with some of the same Liquor, stopping it up. Put into a Bag a couple of Nutmegs sliced, a few Cloves, Mace and Cinnamon all unbruis'd, and a Grain or two of Musk.

A little before *Michaelmas* is the best time to make this Metheglin in, and it will be excellent to drink the beginning of the Spring following.

*Metheglin.*

**T**AKE live Honey, which naturally runs from the Combs (that from Swarms of the same Year is best) and put so much of it into clear Spring-water, as both together will make about twenty Gallons, being made so strong with the Honey, when thoroughly dissolv'd, that an Egg will not sink to the Bottom, but swim up and down in it; then boil this Liquor in a Copper Vess (or if you have not that, a Brass one may serve for about an Hour or more, and by that t.

the Egg will swim above the Liquor about the breadth of a Groat, then let it cool. The next Morning you may barrel it up, putting in an Ounce and a quarter of Ginger, better than half an Ounce of Cinnamon, of Cloves and Mace, each an Ounce and a quarter, all grossly pounded ; for if it be beat fine, it will always float in the Metheglin and make it foul, and if the Spices be put in while it is hot, they will lose their Spirits. Put in a small Spoonful of Yeast at the Bung-hole to augment its working, but it must not be left to stand too cold at first, for that would hinder its Fermentation. As soon as it has done working, it must be stoppt up close, and let stand for a Month, and then boiled off, and if then set into a Refrigeratory, it will be a most pleasant vinous Liquor, and the longer it is kept the better it will be.

You may judge of its Strength by the floating of the Egg, and it may be made stronger or smaller, at pleasure, by adding more Honey or more Water. And the more it is boiled, the more pleasant and more durable it will be.

It is not necessary to scum the Metheglin while it is boiling, for the Scum being left behind, will help its Fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

## Mum.

*The Receipt for making it according as it is recorded  
in the Town-house of Brunswick.*

**T**AKE sixty three Gallons of Water that has been boiled to the consumption of a third part; brew it according to Art with seven Bushels of Wheat Malt, one Bushel of Oatmeal, and one Bushel of Ground Beans. When it is tunned, let not the Hoghead be too full at first, and as soon as it begins to work, put into it of the inner Rind of Fir three pounds, Tops of Fir and Birch one pound, *Cardus Benedictus* three Handfuls, Flowers of *Rosa Solis* a Handful or two, Burnet, Betony, Marjoram, Avens, Peanyroyal, wild Thyme, of each a Handful and a half; of Elder-flowers two Handfuls or more, Seeds of Cardamum bruised three Ounces, Barberries bruised one Ounce. Put the Herbs and Seeds into the Vessel when the Liquor has wrought a while; and after they are added, let the Liquor work over the Vessel as little as may be. Fill it up at last, and when it is stopt, put into the Hoghead ten new-laid Eggs unbroken or crack'd. Stop it up close, and drink it at two Years end.

*English* Brewers use Cardamum, Ginger and Sassafras, instead of the inner Rind of Fir; also the Rinds of Walnuts, Madder, red Sanders and Elecampane. Some make it of Strong Beer and Spruce Beer, and where it is designed chiefly  
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for its physical Vertues, some add Water-creffes, Brook-lime and wild Parsley, with six Handfuls of Horse-radish rasp'd to every Hoghead, according to their particular Inclination or Fancy.

*Orange Wine.*

**P**UT twelve pounds of single-refin'd Sugar in six Gallons of Spring-water, and the Whites of four Eggs well beaten, and let the Water be cold; then boil it for three quarters of an Hour, and keep scumming it as fast as the Scum rises, then take it off the Fire and let it stand till it is cold; then put in six Spoonfuls of Yeast and six Ounces of Syrup of Lemons, and the Juice and Rind of fifty *Sevil* Oranges thinly pared, but let not any of the Seeds or of the white part go in; strain it and let it stand forty-eight Hours in an open Pan, then put it up into a close Vessel; let it stand three or four Days, and then stop it down. Let it stand three Weeks, then draw it off into another Vessel, and add to it two quarts of Rhenish or White-wine, and stop it up close, and let it stand five or six Weeks, and it will be fine enough to bottle, and in a Month more it will be fit for drinking.

*Orange Wine with Raisins.*

**T**AKE twenty pounds of new *Malaga* Raisins, let them be pick'd clean and chop'd all, then take fifteen large *Sevil* Oranges, pare our or five of them as thin as tho' for preserving. Boil twenty quarts of soft Water till a third

third part is consumed, let it cool a little, then pour three Gallons hot upon your Raisins and Orange-peel, stirring them well together, cover it up close, and let it stand five Days, stirring it once or twice every Day, then pass it through a Hair Sieve, pressing it as dry as you can; put up the Liquor in a Cask that it will fill, then put to it the Rinds of the rest of the Oranges, cut as thin as the first; then make a Syrup of the Juice of all the fifteen Oranges, with about three quarters of a pound of white Sugar, which must be made the Day before it is tunned up. Let it be well stirred together and stopp'd close, and stand two Months to clarify, and then bottle it off, it will be the better for keeping, if you keep it three Years.

*Perry.*

**T**HE best sort of Drink made of Pears is such, as is made of those that have a vinous Juice, are not fit to be eaten, nay, are so harsh, that some will not eat them. The Gooseberry Pear, the white and red Horse Pear, the Lullarin Pear, the John Pear, the Bear-land Pear, and Choke Pear are those that bear the Name of the best for this Purpose; and the redder they are, the more are they to be preferred. As for the Method of making this Liquor, it is the same as that of Cyder; only it must be noted, that Pears should be very ripe before they are ground, and some advise to mix Crabs among the Pears of weakest Juice to mend the Liquor.

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Your Pears should not be too ripe before you grind or pound them, because if so, their Pulp will not easily let go its Juice; and to some Pears of a sweet Taste, it is best to mix some Crabs with them.

*Quince Wine.*

**C**LEAN the Quinces with a coarse Cloth, then grate them on large Graters; and squeeze them thro' a Linen Strainer to clear them from the gross Thickness; then squeeze it thro' a Flannel Strainer, to clear it from all the Thick that remains. To every Gallon of this Liquor put two pounds of single Loaf Sugar; let it dissolve and pour it off several times as it settles to the Bottom; do this a Night and a Day. When it is fine, put it into your Vessel; but don't stop it down for a Week, nor bottle it in six Months, then you may, if 'tis perfectly fine; if it is not, draw it into another Vessel, and stop it up again.

All *English* Wines must be put in cool Cellars.

*Raisin Wine.*

**B**OIL four Gallons of Spring-water for half an Hour, stone four pounds of Raisins, put them into a Stean with four pounds of Sugar, the Rinds of four Lemons, and the Juice of eight; then pour the boiling Water on the Ingredients in the Stean, cover it and let it stand for five or six Days afterwards, strain it out and bottle it up, and it will be fit to drink in about a Fortnight. This will be a very pleasant cooling Drink in hot Weather.

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*Raspberry*

*Raspberry Wine.*

**T**O as many pounds of Raspberries as you have, put so many pounds of Sugar, and let them stand two Days in an earthen Pot, stirring and bruising them frequently, then put them into a woollen Bag, and hang them so that the Liquor may drop into a Milk-pan, or some Vessel of the like Sort for twenty-four Hours or more; then put the Liquor into a Stean with a Fauçet in it, and let it stand to work, and in seven or eight Days take off the Scum; and if it be any thing fine bottle it up, and at the end of another Week decant it, reserving the Settlings in the Bottoms of the Bottles, which may afterwards be put together into a Bottle by it self, and the Bottles are to be shifted twice after this manner, or as long as there is any Settlement to be found in them.

*To make Sage Wine.*

**T**AKE fifteen pounds of *Malaga* Raisins clean pick'd and shred small, and two Pecks of green Sage, chop it small, then having boiled two Gallons and a half of Water very well, let it stand till it is no more than luke-warm, then pour it into a Vessel to the Raisins and Sage. Let them stand for six or seven Days, stirring them two or three times a Day; afterwards strain and press out the Liquor from the Ingredients, put it up in a Cask and let it stand for six Months; then draw it off into another Vessel, and when  
it



it has stood to settle two Days, bottle it up, and it will be drinkable in a Month or six Weeks; but will be best when it is a Year old.

*Stepony or Raisin Wine.*

**T**AKE six pounds of Raisins of the Sun shred, three pounds of good Powder Sugar, the Juice of six Lemons; and the Peel of three whole. Boil them half an Hour in six Gallons of Spring-water, then take it off the Fire and pour it into a Stean, cover it close for three or four Days, stir it twice a Day, put in a little Spice, Sugar and Rose-water; afterwards strain it out, bottle it up, and it will be fit to drink in a Fortnight or three Weeks. There may be added to it Cowslips or Clove Gilliflowers, according to the Season of the Year.

*To make Cyder.*

**T**AKE Apples so thoroughly ripe that they will easily fall by shaking the Tree. The Apples proper are Pippins, Pomewaters, Harveys or other Apples of a watery Juice, either grind or pound them, and squeeze them in a Hair Bag, put the Juice up into a seasoned Cask.

The Cask is to be seasoned with a Rag dip'd in Brimstone ty'd to the End of a Stick, and put in burning into the Bung-hole of the Cask, and when the Smoke is gone, wash it with a little warm Liquor that has run thro' a second Straining of the Murc or Husk of the Apples.

Put into the Cask, when the Cyder is in, a Bit of Paste made up of Flower, and ty'd up in a thin Rag; let it stand for a Week, and then draw it off from the Lees into another season'd Cask.

Some advise to put three or four pounds of Raisins into a Hoghead, and two pounds of Sugar to make it work the better.

The best Way to fine it is to rack it off often, and always into small Vessels, keeping them close bung'd, and only a small Vent-hole, and if it should work after racking, you may put some Raisins into the Vessel for it to feed upon, and to bottle it off in *March*, or if you bottle it up. After it has stood but a Week or thereabouts, you must not stop the Bottles for twenty-four Hours; nor must they be filled within an Inch of the Cork or more, lest it should burst; and when you have cork'd them, it will be convenient to open them once a Day for some time.

If you bottle it for present Drinking, put in a Lump of Loaf Sugar. In order to keep it in the Winter, set it in a warm Place in cold Weather.

*To make Royal Cyder.*

**W**HEN the Cyder is fine and past its Fermentation, but not stale, put to each Gallon of Cyder a pint and half of Brandy or Spirits drawn off from Cyder, and also half a pint of Cyder Sweets to every Gallon of Cyder, more or less, according to the Tartness or Harshness

## *Appendix.*

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of the Cyder. The Spirits and Sweets must be mixed together, and mixed with an equal Quantity of the Cyder, and then they are to be put into the Cask of Cyder, and all stirred together well with a Stick at the Bung-hole for a quarter of an Hour, and the Bung-hole must be well stopp'd down, and the Cask rolled about ten or twelve times to mix them well together. Let it stand for three or four Months, and you may either drink it or bottle it.

### *To order Cyder after the best Manner.*

**H**AVING brimston'd and scalded the Vessels as before directed, put a pint of the best *Málaga* Sack into a Hoghead, when it has been well dry'd, stop it close and roll it up and down every way to season it, then tun the Cyder, but fill not the Vessel by a pretty deal, but leave room enough for it to work, and stop it very close to keep in the Spirits: The Cyder must also be watch'd every Day, and when it begins to make much noise in Working, draw off a Glass to give it vent, otherwise it will burst the Hoghead. When it is fine, draw it off into other Casks, and after that into Bottles, when it is fit.

### *To make Cyder Sweets.*

**B**EAT the Whites of twenty Eggs to a Glair, and mix it with four Gallons of Water, add to this a quarter of a hundred Weight of Sugar, but only one half of the Sugar into one half of

the Egg-water, set it over a gentle Fire, and stir it about well, till the Sugar is dissolved, then put in more of the Egg-water; to prevent it from boiling too high, by a quart at a time, till you have put in all your Egg-water, scum it as it rises, and when it has done rising, and the Sweets are clear, add the rest of your Water, and boil it to the Consistency of a Syrup.

*To recover any Cyder that is decay'd, although it be quite sour.*

**F**ROM a Hoghead of pale, four Cyder draw out as much as by boiling with six pounds of brown Sugar-candy will make a perfect Syrup. Let the Syrup stand till it is thoroughly cold, pour it into the Hoghead and stop it up close. This will raise a Fermentation, but not a violent one. There must be room in the Vessel for the Cyder to work, and in a few Days it will be fit to drink.

*To make Cyderkin, or Water Cyder.*

**P**ARE half a Bushel of Apples, core them and boil them in a Barrel of Water, till a third Part is consumed, strain it and put the Liquor to a Bushel or more of ground or stamp'd Apples unboiled; let them stand to digest for twenty four Hours, press out the Liquor and put it into Casks, let it ferment, then stop it up close; but give it vent frequently, that it may not burst the Cask, and when it has stood till it is fine, you may either drink or bottle it.

*For*

## C O S M E T I C K S, &amp;c.

*For Heat and Pimples in the Face.*

**T**AKE Liverwort that grows in a Well, stamp it and strain it, put the Juice into Cream and anoint your Face as often as you please. Also you may drink the Juice of Liverwort warm, to cool the Heat of the Liver.

*An Oil to take away the Heat and Shining of the Nose.*

**T**AKE six Ounces of Gourd Seeds, crack them, take out the Kernels and peel off the Skins; blanch three Ounces of bitter Almonds and make an Oil of them, and anoint the Nose with the Oil. The Gourd Seeds must weigh three Ounces when peeled.

*To sweeten the Breath.*

**T**AKE the Flowers and Tops of Rosemary, dry them; also Cinnamon, Cloves, Mace, and Sugar-candy, of each a small Quantity, dry them and reduce them to a fine Powder, put some of this Powder into a new-laid Egg, and sup it up in a Morning fasting for seven Days successively, and it will render the Breath sweet.

*To make the Face fair.*

**D**ISTIL fresh Bean-Blossoms in an Alembick, and wash the Face with the Water.

*To take away Freckles or Morpew.*

**M**INGLE eight Spoonfuls of *May Dew* with two Spoonfuls of Oil of Tartar. Wash the Parts where the Freckles or Morpew are, and let it dry on of it self, it will clear the Skin of them.

*For Redness of the Eye.*

**F**ILL a Vial Glas full of running Water, put into it the Quantity of a Hazel Nut of fine *Sanguis Draconis*, and it will help it.

*Another for Heat and Pimples in the Face.*

**T**AKE a small Handful of Strawberry Leaves, as much Cinquefoil, the same Quantity of Tansey, or of Mallows, and four Handfuls of Plantane Leaves, pick them clean, put them into an Alembick, and also two quarts of Milk from the Cow, when it has dropp'd a quart, draw off no more. Wet a Linen Cloth in this distilled Water, and wash the Face with it, at Night in Bed, and several times in the Day if you please. The best time to make this Water in, is *May*. It may be kept in a Glass Bottle the whole Year.

*Another.*

**T**AKE a quart of running Water, put it into an earthen Pipkin, with half an Ounce of white Mercury finely powdered, set it on the Fire, keep it close covered, but when you are stirring it, let it boil till one half is wasted; in  
the

the mean time boil the Whites of three new-laid Eggs, for half an Hour or more, then slip them into the Liquor, when you have taken it off the Fire; add to it some Juice of Lemons, and a quarter of a pint of new Milk, and two Ounces of Almonds blanched and pounded, and also a quarter of a pint of Damask Rose-water. Strain it, and let it stand three Weeks before it is us'd, wash with it, and it will render the Face fair.

*To clear the Face from Freckles.*

**T**AKE a pint of White-wine Vinegar, a pint of Malmsey Wine and a pint of Honey, Roch and Plume Allum a quarter of an Ounce, white Flowers de Luce and Beans, each four Ounces, of Strawberries three quarters of a pound. Distil all these in a moderate Sand-bath for a Fortnight. Dip a fine Rag into this Water, and when you go to bed at Night, lay it to the freckled Parts, and wash them the next Morning with Nenuphar Water.

*Virginal Milk for the same Use.*

**T**AKE an Ounce and half of Benjamin, and a quarter of an Ounce of Storax, beat them to a gross Powder, pour on them a pint of Spirit of Wine; let the Bottle be large enough, that it may be but half full. Lute the Vessel well, and cover it round about in a Horse Dung-hill for three Days to digest, then filtrate the Liquor, *i. e.* strain it through a Sheet of Cap-Paper, put it in a Bottle and keep it well stop'd.

This

This is very effectual in taking off Freckles, &c. Some scent it with three Drops of Balsam of Peru.

*For a pimpled Face.*

**TAKE** Roch Allum, common Salt and live Brimstone, of each half an Ounce, of white Sugar-candy and *Sperma Ceti*, of each one Dram, pound them and sift them fine, put them into a pint Bottle, add white Lily-water and Spring-water, of each an Ounce and half, and a quarter of a pint of Brandy; shake them well together and set it by for Use. When you go to Bed bathe the Face well with this Wash, shaking the Bottle, lay a Linen Rag dipp'd in it over the Face, and in a Week or a Fortnight at most it will perfectly cure.

*To make a PASTE for the Hands.*

**TAKE** half a pound of bitter Almonds, blanch and pound them, and as you are pounding them, put in a Handful of ston'd Raisins, and pound them together till the Mass is well incorporated and very fine; then add a Spoonful or two of Brandy, the same Quantity of Ox Gall and two Spoonfuls of brown Sugar, and the Yolks of a couple of small Eggs; or of one large one; and after these have been all beaten well together, except the Almonds, let it have two or three boils over the Fire, put in the Almonds. Put it up in a Gallipot, the next Day cover it close, keep it cool, and it will keep good half a Year.



*To take off Freckles.*

**G**ATHER *May Dew* off from the Corn, and to four Spoonfuls of it add one Spoonful of Oil of Tartar newly drawn; mix them well together, wash the Face often with it, and do not wipe it, but let it dry of it self. When *May Dew* cannot be had, Bean Flower-water, or Elder Flower-water will do very well.

*To make Pomatum.*

**T**AKE two Ounces of Oil of bitter Almonds, almost two Drams of white Wax, slice it very thin, put it into a Gallipot; put the Gallipot into a Skillet of boiling Water, and then put in four Drams of *Sperma Ceti*, and as soon as ever you have stirred it together, then put in the Oil of Almonds, then take it off the Fire and out of the hot Water, and keep stirring it till it is cold, with a Knife made of Bone; afterwards beat it up in Rose-water till it is white. Let it be kept in Water, and the Water be changed once a Day.

*A good Wash for the Face.*

**T**AKE a Piece of Camphire of the Size of a Goose Egg, break it into Bits, put it into a Bottle or lesser Pieces to that Quantity, fill the Bottle with Water, let it stand a Month, then put one Spoonful of this to three Spoonfuls of Milk, and wash with it.

*An*

*An Ointment to cause Hair to grow.*

**T**AKE a quarter of a pound of Boar's Grease, put to this two Drams of the Ashes of Southernwood, two Drams of the Ashes of burnt Bees, two Drams of Oil of sweet Almonds, and two Drams of the Juice of white Lily-Root, and eight Drams of Musk; make an Ointment of these. Shave the Place where the Hair is wanted, the Day before the Full of the Moon, and it will cause it to grow.

*A Remedy for the Thinness of Hair.*

**R**UB the Head with Oil of sweet Almonds, or Spirit of Vinegar.

*To make an excellent Lip-Salve.*

**T**AKE half a pint of Claret, boil in it one Ounce of Bees-wax, as much fresh Butter, and two Ounces of Alkermes Root bruised: When all these have boiled together a pretty while. Strain it, let it stand till it is cold, take the Wax off from the Top, melt it again, and pour it clear from the Dregs into a Gallipot, and use it at Pleasure.

*To preserve and whiten the Teeth.*

**B**OIL a little Roch Allum in two Ounces of Honey, scum it well, add a little Ginger finely powdered; when it has boiled a little longer, take it off, and before it grows cold, put in some *Sanguis Draconis*, as much as will tinge it

it of a good Colour. Having mixed it well, put it into a Gallipot and set it by for use. Rub the Teeth as oft as you please with a little of it on a Rag.

*To make the Teeth white.*

**MIX** a little burnt Allum, with six Spoonfuls of Honey and two of Celandine Juice, and rub the Teeth with it.

*A Powder for the Teeth.*

**MIX** half an Ounce of Powder of Myrrh with an Ounce of Cream of Tartar, and rub the Teeth with it two or three times a Week.

*To clean and soften the Hands.*

**TAKE** four Ounces of blanch'd Almonds beaten fine into a quart of Milk; as soon as it begins to boil take it off, and thicken it with a couple of Yolks of Eggs, set it on the Fire again, let it be kept continually stirring both before and after the Eggs are put in; when you take it off the Fire, add two small Spoonfuls of Oil, and put it up in a Gallipot for use. A Bit of this about the Bigness of a Walnut rubbed about the Hands, the Dirt will rub off, and it will render them very soft and smooth. When you have us'd it, it will be proper to put on Gloves. If one Person only be to use it, half the Quantity may suffice to be made at once, for it will not hold good above a Week.

*For*

*For Pimples in the Face.*

**T**AKE a pint of Spring-water and four Ounces of bitter Almonds, blanch and stamp them, and mingle them together by stirring, then strain out the Liquor, and add to it a pint of the best Brandy, and two Pennyworth of Flour of Brimstone.. Use this often by dabbing it on with a fine Rag, and shake it well when you use it.

*Another.*

**M**INGLE Wheat Flour with Honey and Vinegar, and lay it on when you go to Bed.

*A Wash for the Face.*

**P**UT a quarter of a pound of *French* Barley into three quarts of Spring-water, boil it well, shifting the Water three times, into the last Water put half a pound of bitter Almonds blanch'd and pounded ; strain it and add a quart of White-wine and the Juice of four Lemons. Put a Bit of Camphire in the Bottle.

*To take away Morpew.*

**T**AKE Briony Roots and Wake-Robin, stamp it with Brimstone and make it up into a Lump, wrap it up in a fine Linen Rag and dip it in Vinegar, and rub the Part with it pretty hard, and it will take away the Morpew.

*An Italian Wash.*

**T**AKE an Ounce of Roch Allum, an Ounce of white Sugar-candy, a quarter of an Ounce of Borax and a Dram of Camphire. These are all to be pounded in a Mortar, and finely, then mix them with a pint of Ox Gall. Put them into a Stone Bottle, cork it well, and set it in the Sun, or by the Fire for six Weeks, stirring it once a Day, then strain it and put a quart of Spring-water to every quarter of a pint of this Liquor. Let it clarify, and put some Powder of Pearl and wash with it.

*To whiten the Hands.*

**T**URN a quart of new Milk to Curds with a pint of *Aqua Vita*, then take off the Curd and put into the Posset a pint of Rhenish Wine; take off the Curd again, then put in the Whites of six Eggs beaten well, take off this third Curd, and mix all the three Curds together well, put them into a Gallipot, put the Whey into a Bottle, scour with the Curd, and wash with the Whey.

*An excellent Water for the Complexion of Ladies, being effectual in taking away Wrinkles from the Face, and giving a Vermilion Tincture to the Skin.*

**T**AKE the Flowers of Flower de Luce, Beans, Elder and Mallows, sprinkle them with White-wine, add the Pulp of Melon and Honey  
and

and the Whites of Eggs. Let them stand two Days to infuse or macerate, and distil them in *Balneo Marie*.

*To make an excellent Perfume.*

**T**AKE half a pound of Damask Rose Buds cut clear from the Whites, stamp them well, and add to them two large Spoonfuls of Damask Rose-water, put them into a Bottle, stop them close, let them stand all Night; then take two Ounces and a half of Benjamin, beat it fine, add twenty Grains of Musk, and (if you please) as much Civet; mingle these with the Roses, beating all well together, make it up in little Cakes and dry them between Sheets of Paper.

*Another excellent Perfume.*

**T**AKE two Ounces of Juniper, the same Quantity of Storax, twelve Drops of Clove-Water, twelve Grains of Musk, and a little Gumdragant steep'd in Water, beat all these Ingredients to a Paste, make it into small Rolls; put each Roll between two Rose-leaves, dry them in an Oven, and as they are burnt, they will give a most pleasant Smell.

*A Pomander.*

**H**EAT a Mortar very hot, put in of Benjamin, Labdanum and Storax, of each one Ounce; beat them to a perfect Paste, add to them four Grains of Civet and six of Musk; make this Paste into Beads, make Holes in them, and string them while hot.

*To*

*To make Tincture of Ambergrease.*

**T**AKE half an Ounce of Ambergrease, a Dram of Musk, a quarter of a pint of Spirit of Wine. Put these into a Glass Bottle, stop it close with a Cork, tie that down with a Piece of Bladder, and set it for ten or twelve Days in Horse-dung, afterwards pour off the Tincture, and keep it in a Glass well stoppt; then you may put the same Quantity of Spirit of Wine to the Ambergrease, and set it in Horse-dung as before, and pour off the Tincture at the end of twelve Days. The Ambergrease will serve for ordinary Uses afterwards. This Tincture will perfume any thing, and is also very good in Cordials.

*To make an extraordinary Damask Powder.*

**T**AKE one pound of Orris, half a pound of Rose Leaves, three Ounces of Benjamin, the same Quantity of Storax, a quarter of a pound of *Lignum Rhodium*, and of Lign Aloes two Ounces, a quarter of an Ounce of Ambergrease, of Musk and Civet, of each twenty Grains. Beat all these, except the Rose Leaves, together gross, the Rose Leaves are to be put in afterwards. This is an excellent Powder to lay among Linen.

*To make perfum'd Wash Balls.*

**D**issolve Musk in sweet compounded Water, then take about the Quantity of one Wash Ball of this Composition, and mix it together in a Mortar: Mix this well with your Paste, and make it up into Balls.

R

To

*To make perfum'd Cakes.*

**T**AKE one Ounce of Benjamin, half an Ounce of Storax, a quarter of a Dram of *Labdanum*, a quarter of a Dram of *Calamus Aromaticus*, a little Citron-peel and three Cloves; boil the Benjamin and Storax in a quarter of a pint of Rose Water a little while in a new glaz'd Pipkin, so long as till the Liquor is near evaporated; then put in the *Labdanum* and Citron, being first ty'd up in a Linen Rag, and add more Rose Water. And when they have boiled a little, take them off and strain them through a Linen Cloth, and when they are cold this will be a curious perfumed Paste.

*To make perfumed Powder.*

**T**AKE four Ounces of Florence Orris, four Ounces of dry'd Damask Roses, half an Ounce of Benjamin, a quarter of an Ounce of Storax, as much of yellow Saunders, half a Dram of Cloves, and a little Citron-peel; pound all these in a Mortar to a very fine Powder, put to them five pounds of Starch pounded, mix them well, sift it fine, and keep it dry for use.

*A good Dentrifice for cleaning and preserving the Teeth.*

**T**AKE of Red Coral, Boie Armoniack and Dragon's Blood, of each two Drams, of Myrrh four Drams; powder them all very fine,  
mix



mix them together, and rub the Teeth with them twice a Day.

*For rotten or corrupt Gums.*

**T**AKE of the Roots of round Birthwort and Pomegranate Bark, of each half an Ounce, of Sage Leaves and Bramble Tops, of each one Handful, of Roch Allum one Dram: Boil them in a quart of Smith's Forge Water, till one third part is waisted, strain it and put to it two Ounces of Honey of Roses, mix them well together, and wash your Mouth with it several times a Day.

*A famous Cosmetick.*

**T**AKE two Drams of Camphire, rub it well in a Glass Mortar, adding to it the Juice of a Lemon; when they are well mixed, put to it a pint of the best White-wine, strain it, and let the Camphire that remains be ty'd in a Rag and hung in the Bottle. This is an excellent Wash for the Face.

*To make Hair fair.*

**P**UT some Allum in Water, and the Hair being first wash'd clean, warm the Allum Water, dip a Sponge in it and moisten the Hair therewith; or it may be wash'd with a Decoc-tion of Beech, which will have the same effect.

*Another.*

**W**HILE the Hair is combing sprinkle it with the Powder of Cloves, Roses, Nutmeg, Cardamum and Galangale with Rose Water, and wash it often.

*Or thus.*

**W**ASH your Head often with the last Water that is drawn from Honey, and it will render the Hair of a fine fair Colour, but it ought to be scented with some Spirits of a fragrant Scent, because it has a strong Smell.

*Or thus.*

**B**URN Cuttings of Vine to Ashes, also the Knots of Barley-straw, and distil them with Liquorice and sow Bread, and wash the Hair with the distilled Water.

*To make the Hair black.*

**T**AKE Oil of Myrtle and Oil of Costmary, of each four Ounces, the Juice of green Nuts and the Juice of red Poppies, of each four Ounces; boil them together a while, and anoint the Hair with them.

*To make Hair grow.*

**B**URN Hazle Nuts, Husks and all to Powder, stamp some Leaves of Elecampane and Beech Mast. Boil the two last together with Honey

Honey and anoint the Head with it, and then strew on the Powder of Nuts.

*To make Hair grow thick.*

**T**AKE a good Quantity of the Roots of Hyssop, burn them to Ashes, make a strong Lye, mingle them with the Ashes, and wash the Head with it. The Ashes of Goat's-dung mingled with Oil, will have the same effect.

*For the falling off of Hair.*

**B**URN Pigeons Dung, make a Lye and put in the Ashes and wash the Head with it. Also the Leaves and Middle, and Rind of an Oak sodden with Water, is very good to fasten the Hair, the Head being washed therewith.

*To take away Sunburn from the Face, Hands, &c.*

**W**ASH them in the Juice of Lemons and a little Bay-Salt, do not dry it, but let it dry of it self; repeat it several times, and the Sunburn will vanish.

*An excellent Pomatum for clearing the Skin.*

**P**ROcure May Dew, clarify it in the Sun till it be very white, and in that wash Lard or Barrow-grease; then scrape the Outfides of the Roots of Marsh-mallows, slice them thin; set them in *Balneo Marie*, and scum it till it be clarify'd and will begin to rope, then strain it and put to it now and then a Spoonful of *May Dew*, beating it till it be thoroughly cold. In often

changed *May Dew*, throw away that *Dew*, put the *Pomatum* in a *Glass*, cover it with *May Dew* and keep it for use.

*To clear the Skin and make it white.*

**S**TAMP the white of an Egg with a little Powder of Bays in some fresh Boar's Grease, and anoint with it.

*A good Medicine to clear the Skin.*

**M**IX Sugar and Capon's Grease together, cover them close and let them stand several Days, and it will turn to a clear Oil ; anoint the Face with it.

*To procure a good Colour and Complexion.*

**D**RINK six Spoonfuls of the Juice of Hyssop in a Morning in half a pint of warm Ale. It is good for the Stomach, Liver and Lungs, and also against Worms.

*To take off Morpew or Scurf from the Skin.*

**M**IX an Ounce of Brimstone powdered with an Ounce of stinking Soap ; tie it in a Linen Rag and hang it in half a pint of strong Wine Vinegar, or red Rose Vinegar for eight or nine Days ; dip a Rag in the Vinegar and rub the Part with it, and let it dry of it self.

*To take away Freckles.*

**W**ASH with the Juice or Sap that issues out of a Beech Tree in *March* or *April*, and it will render the Skin very clear.

*Another for Freckles and Morpew.*

**D**ISTIL Elder Leaves in *May*, and wash with a Sponge with this Liquor Morning and Evening, and let it dry of it self.

*Delicate Wash Balls.*

**T**AKE four Ounces of the Flowers of Lavender, four Ounces of *Calamus Aromaticus*, two Ounces of Rose Leaves, an Ounce of Cypress, and six Ounces of Orris; pound all these together in a Mortar, then searse them through a fine Searse, then having scraped a sufficient Quantity of Castle Soap, dissolve it in Rose Water, mix the Powder with them, beat and blend them well together in a Mortar, then make them up into Balls.

*For Redness of the Face.*

**T**AKE six Ounces of Peach Kernels and three Ounces of Gourd Seeds, bruise them, make an Oil of them, anoint with it Morning and Evening.

*To clear the Face, &c. of the Spots after the Small Pox.*

**M**IX a little Bay-Salt with the Juice of Lemons, and touch the Spots with it several times a Day.

*To whiten the Teeth and kill Worms in them.*

**H**OLD a little Salt under your Tongue in a Morning fasting, till it is melted, and afterwards rub the Teeth with it.

*Another.*

**W**ET the Teeth with a Drop of Oil of Vitriol, and afterwards rub them with a coarse Cloth.

*To prevent Pitting with the Small Pox.*

**B**OIL Cream to an Oil, and when the Pocks begin to dry, anoint them gently with a Feather; do this every half Hour, keeping the Scabs moist.

*To make Nails grow.*

**M**ingle a little Wheat Flour with Honey, and lay it on the Nail.

*To bring a new Nail where one has come off.*

**L**AY Powder of Agrimony on the Toe, &c. where the Nail is wanting, and it will bring on a new Nail, and take away the Pain.

*To fasten a Nail that is torn from the Flesh.*

**A**N OINT your Finger with the Flour of Brimstone, Arsenick and Vinegar, and it will give Ease in a little time.

*Another.*

**S**TAMP Violets, fry them with Virgin's Wax, and Frankincense, make a Plaister, lay it to the Nail, and it will heal it.

*To take off Warts from Hands or Face.*

**R**UB the Warts with Purslain, and it will cause them to come off, or you may anoint them with the Juice of the Roots of Rushes.

*To make Hair grow thick.*

**T**AKE Southernwood, the Bark of the Hazel Tree, Maiden-Hair and Rosemary, of each four Ounces, dry them and burn them on a clean Hearth to Ashes ; with these and White-wine make a strong Lye, with which wash the Hair daily at the Root, keep it cut pretty short. This will be more effectual than Bear's Grease, or any Sort of Pomatum, and will kill the Worms which are at the Roots, which some others rather feed.

*A Wash for the Teeth.*

**T**AKE one Ounce of Honey of Roses, half an Ounce of Hungary Water, a quarter of an Ounce of Myrrh, half a Dram of Allum and  
half

half an Ounce of Bole Armoniack ; put these into a pint of Claret, and let them stand for three Days either in the warm Sun or near the Fire ; set it by to settle, pour out a little and wash the Teeth daily. It will both make them white, and preserve them sound.

*To cleanse foul and spotted Teeth.*

**W**IND a Bit of fine Rag about a very small End of a Skewer, cut it sharp that it may be like a Pencil for Painting, dip it into Spirit of Salt, afterwards into fair Water, for a Moment, rub the Teeth with it, taking care not to touch the Gums or Lips ; wash the Mouth with pure cold Water, not that in which the Rag has been dipp'd. This will take off the Furr, and make them very white : But this must not be done too often ; but when they are once clean, the Claret Wash before will keep them so.

*An excellent Wash for the Face.*

**T**AKE a quart of White-wine Vinegar, the strongest you can get, and four Ounces of Litharge of Gold, boil them to the consumption of a third part, take it from the Fire and put in a pint of Rose Water and three Ounces of *Sal Gemma* ; boil them with the rest till a third part is consumed, then take it off the Fire and let it stand till the Lees fall down, so that the rest is clear. When you would use it, take four or five Drops in the Palm of your Hand, rub it well, and so spread it or rub it over your Face.



*A Water for the Face that will make one of three-score look like one of fifteen.*

**T**AKE the Whites of eight Eggs, beat them till they are as thin as fair Water, then strain them and put to them Allum, Scagliola Borax, Comfry and Roch Allum, eight Ounces of Vinegar, two Ounces of Bean-flower Water, let the Powders be well pounded, and then put all together into a Glafs, and set it in the Sun for fifteen Days, stir it three times a Day, then let it stand till it is settled, then pour it off into another Glafs; when you wash your Face with it let it settle, then rub your Face with a little of it on a Scarlet Cloth.

*For Spots or Pimples in the Face.*

**T**AKE new-laid Eggs, boil them hard, shell them cold, then cut them in the Middle length-ways, put on the Yolks the purest Myrrh that you can get, lay them one by another in a great Bason, set them in the Sun by Day, and let them stand in the Air by Night, till the Myrrh is come to be an Ointment, and like the purest Oil, and with this anoint the Face.

*To make a Lady fair.*

**T**AKE two Pair of Calves Feet, boil them in nine quarts of Water till half be consumed, then put to them one pound of Rice, boil it with Crums of Whitebread steep'd before in Milk, add two pounds of fresh Butter, ten Whites  
of

of Eggs and their Shells, then distil all together, putting in a little Comfrey and Allum Rock, and wash with it.

*To take away Heat in the Face and Redness,  
Shining of the Nose.*

**L**AY a Linen Cloth on the Grass in Morning (*May* is the best time) draw till it is wet with Dew, then wring it out into a Dish and wash the Face with it as often as you will, letting it dry of it self.

*Excellent and approved Receipts in  
Phyick and Surgery.*

*A Medicine for an Ague.*

**M**IX fifteen Grains of Salt of *Carduus Benedictus*, and Salt of Wormwood, with half a Scruple of *Tartar Vitriolate*, and take them in a few Spoonfuls of Rhenish Wine, or other convenient Vehicle, before the Fit, or at any time when the Stomach is empty.

*An excellent Medicine for Agues, especially Tertian.*

**R**educe *Virginia Snake-root* to a fine Powder, and give as much as will lie upon a Shilling in a Glas of Sherry, just before the beginning of the cold Fit, repeating it once or twice, if it need to be used oftener.

*For an Asthma or Shortness of Breath.*

**T**AKE fix Ounces of Linseed Oil fresh drawn, of balsamick Syrup two Ounces, of Sugar-candy powdered an Ounce; mingle them well, and take a Spoonful of it frequently.

*An excellent Remedy for a dry or convulsive Asthma.*

**T**AKE the best Saffron, and rub it in a Glas or Stone Mortar to a kind of Powder, and give the Quantity of eight or ten Grains of it made up into Pills at Bed-time with any convenient Mixture.

*For an Asthmatick Cough.*

**T**AKE Conserve of Hips one Ounce, Flour of Brimstone half and Ounce, of Balsam of Sulphur anisated twenty Drops; moisten these with a sufficient Quantity of Syrup of Marsh-Mallows. You may take about the Bigness of a Nutmeg of this at any time, drinking after it a draught of a Pectoral Decoction.

*A choice Electuary for an Asthma.*

**R**OAST four Cloves of Garlick till they are soft, then bruise out the Pulp and put it into six Spoonfuls of Honey; add to it two Spoonfuls of Powder of Elecampane, of Liquorice, Aniseeds and Coriander Seeds, one Spoonful and a half all finely powdered and sifted. Mingle all these well together, and take of it the Quantity of a Nutmeg Morning and Evening.

*An*

*An excellent Ointment for Burns and Scalds.*

**T**AKE *Saccharum Saturni* a Dram, eight Ounce  
of the sharpest Vinegar, dissolve the *Saccha*  
*rum* in the Vinegar, and drop in Drop by Drop  
as much Oil of Elder as will serve to reduce the  
Mixture into the Form of an Ointment. Bu  
you must, while dropping in the Oil, often sti  
or shake them together.

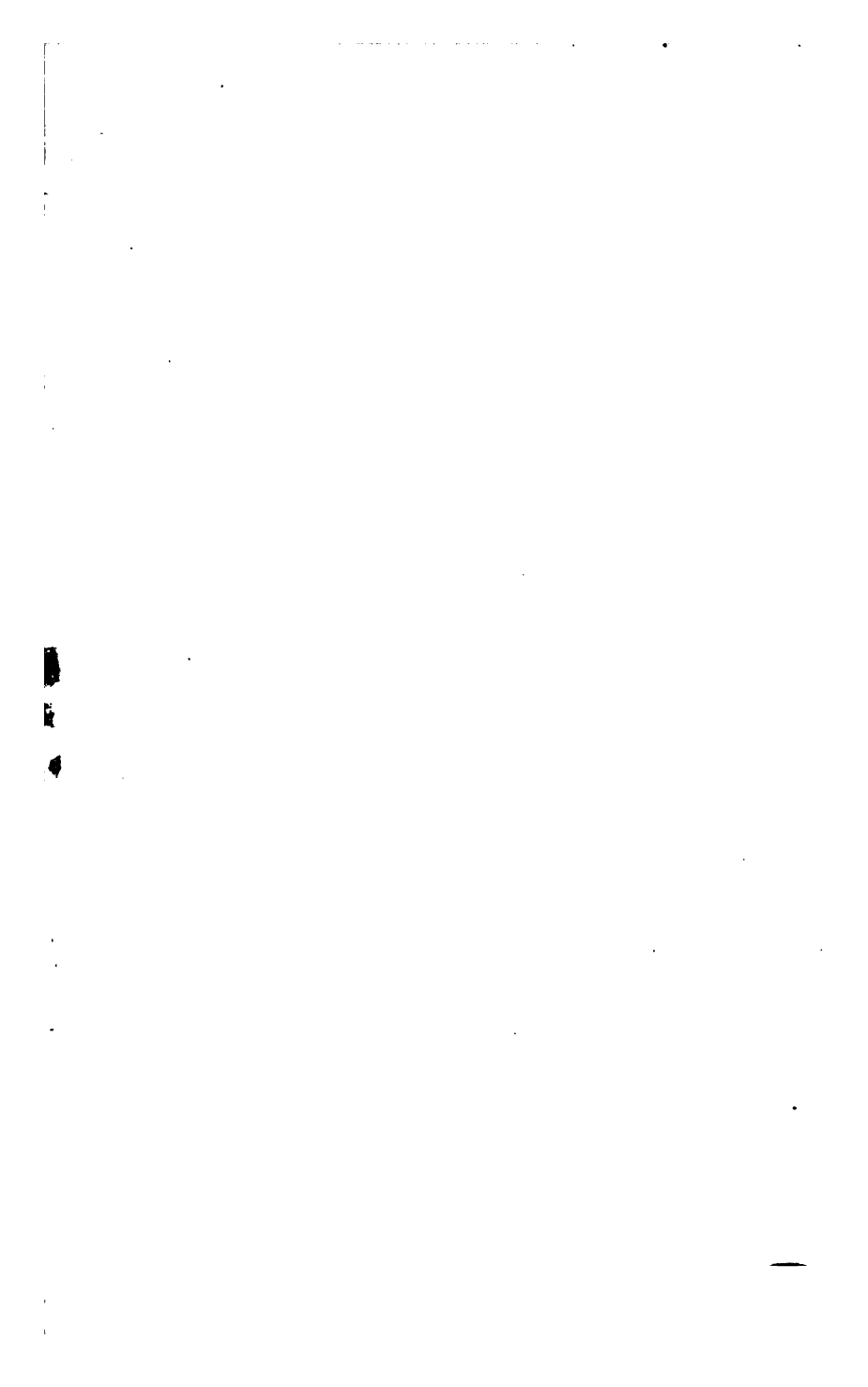
*For Spitting of Blood.*

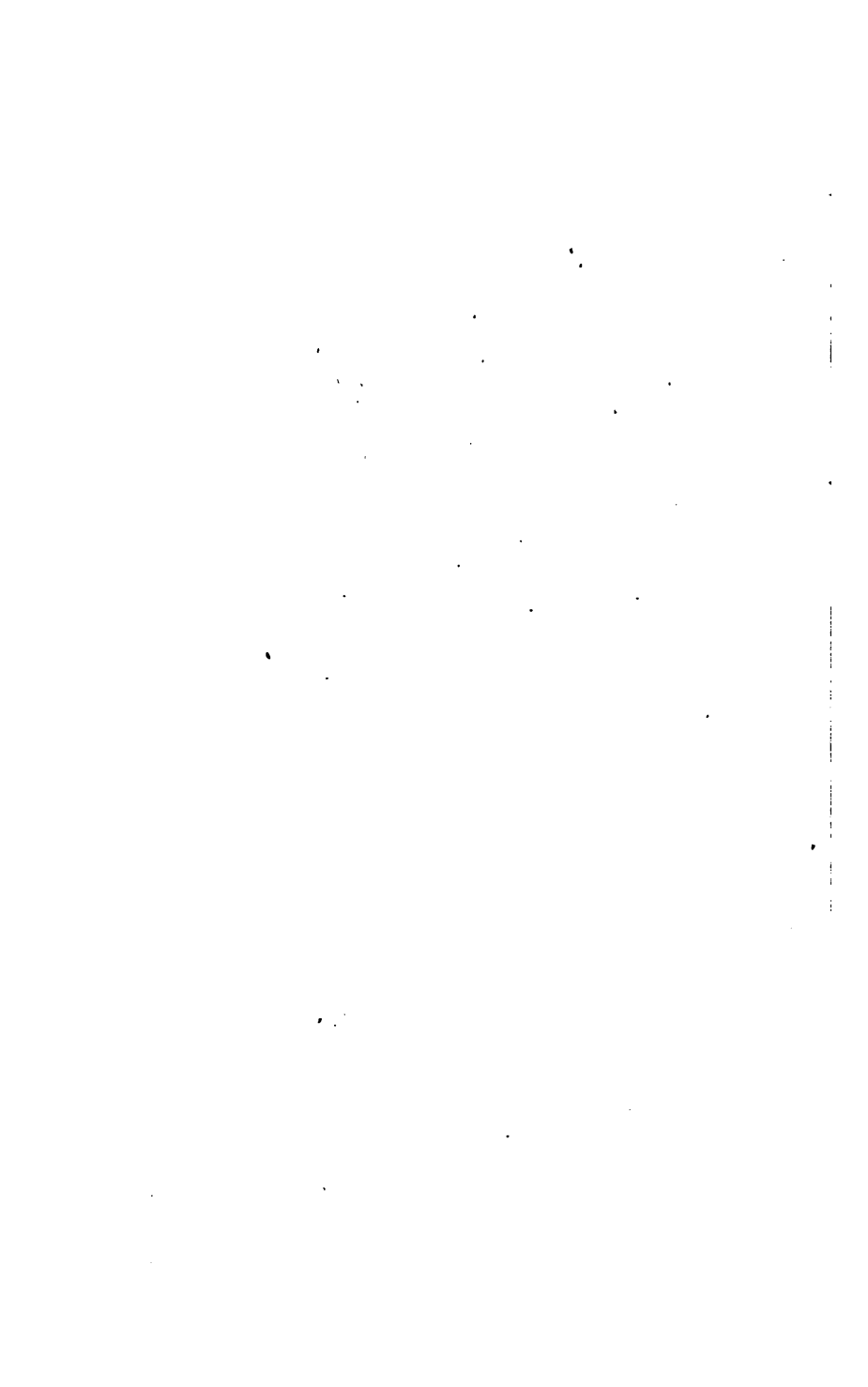
**I**T will be proper that the Patient be  
blooded, and sometimes gently purged;  
wards, let him drink the Juice of Country Roots  
in Wine sweeter. *Or* the Syrup of Roses; or  
rather, which was a more approved Remedy, bruise  
the Tops of stringing Nettles and Plantane Leaves,  
of each a like Quantity; squeeze out and strain  
the Juice, keep it close stopped in a Bottle, of  
which let him take three or four Spoonfuls Morn-  
ing and Evening, sweetened with Sugar of Ros  
If he should be inwardly sore by straining, the  
following Electuary will be very proper.

Take of Conserve of Roses an Ounce, *Luc*  
*tellus's* Balsam half an Ounce, drop in six Dro  
of Spirit of Sulphur; add Syrup of White Pe  
pies and make them into an Electuary, and ta  
every Morning and Evening the Quantity of  
Nutmeg.

For

A.





C



